

  
*Chiusa Grande*





TERRE CASALI  
MONTEPULCIANO D'ABRUZZO DOC  
ORGANIC

#### GRAPES:

This wine is produced with grapes of Montepulciano selected varieties cultivated on young vineyards located in Nocciano's area, following the principles of biological farming.

#### VINTAGE:

Grape harvest takes place during the 1st and the 2nd weeks of October, depending on the grapes' complete biological ripeness, whose evaluation is based on sugar degrees, pH, total sourness and polyphenolic potential.

Grapes are picked by hand, respecting their wholeness and their organoleptic peculiarities that will come out with the wine.

#### WINEMAKING:

Winemaking is carried out in respect of tradition and observing the most up-to-date red winemaking methods.

A brief *cryomaceration* is made once the best grapes are selected and derasped; with this method the skins are kept in contact with the must for about 7-10 days at a controlled temperature of about 15°C for the first 2 days and at 25-27°C for the following ones.

During this time, periodic reassemblies of the must are performed to allow the extraction of the skins' noble elements that will bring wine's personality. Once the extraction stage is finished, the so obtained wine is separated from the skins by a soft pressing and preserved in steel tanks, where both the alcoholic fermentation and the following *malolactic* fermentation take place. After the appropriate preservation in steel tanks, which helps the right ripe of the tannins, the wine is stabilized, filtered and bottled.

The rules required by regulations for biological wine production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness.

#### ORGANOLEPTIC PECULIARITIES:

**COLOUR** Red ruby

**BOUQUET** Intense and fruity, with light sensations of flowers

**FLAVOUR** Pleasant and soft, with middle body and persistence

**FOOD MATCHING** Excellent with salami, pasta, main courses cooked with lean meat, slightly matured cheeses

**SERVICE** Serve it at a temperature of about 18-20°C, uncork the bottle just before consumption

**PRESERVATION** Preserve the bottle in a fresh place at a temperature of 8-10°C and place it in horizontal position

**ALCOHOL** 13,0 % Vol.