


Chiusa Grande





VINOSOPHIA
MONTEPULCIANO D'ABRUZZO DOC
ORGANIC

GRAPES:

This wine is produced with grapes of ancient Montepulciano selected varieties cultivated on a mid-aged vineyard, located in Nocciano's area, following the principles of organic farming.

HARVEST:

Grapes harvest takes place during the 2nd and the 3rd weeks of October, depending on the grapes' complete biological ripeness, whose evaluation is based on sugar degrees, PH and total sourness.

Grapes are picked by hand, respecting their integrity and the authenticity of the organoleptic characteristics that will come up from the finished wine.

WINEMAKING:

Winemaking is carried out observing the most up-to-date red wine.

After the selection of the best grapes the same are derasped, and then skins are kept in contact with the must for 10-15 days at a controlled temperature of 15°C for the first 3 days and at 28-30°C for the following ones.

During this time, periodic delestages are carried on in order to allow the extraction of the skins' noble elements that will bring wine's personality. Once the extraction stage is finished, the obtained wine is separated from the skins by a soft pressing and preserved in steel tanks, where the following malolactic fermentation takes place.

The wine is kept in bottle for about 2 months and then is released on the market.

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

ORGANOLEPTIC PECULIARITIES:

COLOUR Ruby red

BOUQUET fruity with sensation ripe red fruits and flowers.

FLAVOUR Pleasant, soft and round well bodied and persistent.

FOOD MATCHING Ideal with hot salami, pasta, red meat and slightly matured cheeses.

SERVICE Serve it a temperature of about 18°C, uncork the bottle just before consumption.

CONSERVATION: Preserve the bottle in a fresh place at a temperature of 8-10°C and place it In horizontal position.

ALCOHOL 13% Vol.