



# Aida

MONTEPULCIANO D'ABRUZZO D.O.P

PRODUCTION AREA: Loreto Aprutino (PE)  
 VARIETY OF GRAPE: Montepulciano  
 DESIGNATION OF ORIGIN: Montepulciano d'Abruzzo D.O.C. (Registered Designation of Origin)  
 TYPE OF VINEYARD: Tendone method  
 PLANTATION YEAR: 1985  
 EXPOSURE OF LAND: South-East  
 ALTITUDE: 278 m a.s.l.  
 DENSITY: no. 2600 plants per hectare  
 PRODUCTION: 4 kilos per plant  
 HARVESTING PERIOD: from 10<sup>th</sup> to 20<sup>th</sup> October  
 WINEMAKING: Permanence on the skins for 7-10 days with pump-over in air, followed by aging in steel and wood barrel of 25 hl.

CHEMICAL CHARACTERISTICS: Alcohol 13 % Vol.  
 BEST EXPRESSION: 3-5 years  
 COLOUR: Ruby red with purple reflections  
 NOSE: Flowery and fruity, with hints of violet and nuances of cherry and plum  
 PALATE: Full structure and fruity taste. On the palate it is delicate and tannic, sweet and velvety, with a good length

ABRUZZO COOKING MATCHING: Adriatic soup fish (brodetto)  
 CHEESES: Incanestrato cheese  
 SERVING TEMPERATURE: 16°-18°C

