



SANTINUMI

MONTEPULCIANO D'ABRUZZO D.O.C.
TERRA DEI VESTINI RISERVA

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: 1978
 EXPOSURE OF LAND: South – South- East
 ALTITUDE: 306 m a.s.l.
 DENSITY: no. 1660 plants per hectare
 PRODUCTION: 4 kilos per plant
 HARVESTING PERIOD: from 5th to 10th November
 WINEMAKING: short withering on the wine, permanence on the skins for 20/22 days with pump over in air, followed by settling of must in big barrels. The wine undergoes ageing in barrels of 25hl for 12 months and 12 months in a barrique; then it rests in bottles for 12 months.

CHEMICAL CHARACTERISTICS: Alcohol 15 % Vol.
 BEST EXPRESSION: 8-10 years
 COLOUR: Ruby red
 NOSE: Complex, continually evolving; fruity and flowery nuances which are reminiscent of small wild berries, red flowers and cherry
 PALATE: Warm, balanced, tannic, enhanced by the spicy nuances deriving from the barrique

ABRUZZO COOKING MATCHING: lamb meat
 CHEESES: Abruzzo pecorino cheese 18 months
 SERVING TEMPERATURE: 18°-20°C

