



# TRINITA'

MONTEPULCIANO D'ABRUZZO D.O.C.

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: Low Spurred Cordon  
 PLANTATION YEAR: 1978  
 EXPOSURE OF LAND: South – South- East  
 ALTITUDE: 306 m a.s.l.  
 DENSITY: no. 3400 plants per hectare  
 PRODUCTION: 3 kilos per plant  
 HARVESTING PERIOD: from 25<sup>th</sup> October to 5<sup>th</sup> November  
 WINEMAKING: Permanence on the skins for 18 days with pump-over in air, followed by settling of must in big barrels. The wine undergoes ageing in barriques and barrels of 10hl for 12 months; then it rests in bottles for 12 months.

CHEMICAL CHARACTERISTICS: Alcohol 14 % Vol.  
 BEST EXPRESSION: 8-10 years  
 COLOUR: Ruby red  
 NOSE: Complex, continually evolving; fruity and flowery nuances which are reminiscent of small wild berries and dried red flowers  
 PALATE: Warm, balanced, tannic, enhanced by the spicy nuances deriving from the barrique  
 ABRUZZO COOKING MATCHING: Gnocchi with duck sauce, barbecued lamb meat  
 CHEESES: Abruzzo pecorino cheese  
 SERVING TEMPERATURE: 18°-20°C

