

Montepulciano d'Abruzzo DOC Terre dei Vestini Riserva **Organic** BELLOVEDERE 2019



DENOMINATION: Montepulciano D'Abruzzo Doc Terre dei Vestini Riserva Organic
GRAPE VARIETIES: 100% Montepulciano
FIRST VINTAGE: 2000

TERROIR

AREA: Spoltore district
VINEYARDS: 2 ha cru " Bellovedere"
ALTITUDE: 200 meter o.s.l.
EXPOSITION: South / South-West
SOIL: medium clay
TRAINING SYSTEM: Pergola Abruzzese
VINES / HA: 1600-2.000
AGE OF THE VINES: 46 years old
YIELD: 40 hl. / ha.

HARVEST: Picking by hand in basket in the second half of October

WINEMAKING: Bellovedere is produced only in the years with great weather conditions and fully mature grapes. The grapes are harvested in basket, in the second part of October at phenolic maturity, with a good sugar-acid balance. Fermentation in conical slavian oak vats for 30days.

AGING: Malolactic conversion and ageing for 18 months part in barriques/tonneaux , part in the same casks where the fermentation happened and part first in barriques/tonneaux and part in concrete.. After the blending, the wine is bottled , in the appropriate phase of the moon, unfiltered and unfined, one year before the release on the market.

PRODUCTION: : n° 5825 bottiglie x 0,75 l., 251 x 1,5 l., e 18 x 31

FOOD PAIRING

Braised and cooked meat, game bird, wild boar and long aged cheese.