

Capogiro

Montepulciano d'Abruzzo DOC

2020

Tech Specs

Type:	Red Still Wine
Ingredients:	Montepulciano d'Abruzzo
Region/Subregion:	Abruzzi, Montepulciano d'Abruzzo DOC
ABV:	13%
A closer look...	
Total Production:	10000 cases
Vineyard:	S. Martino s. Marrucina 400 mt. ñ
Soil:	Clay loam soil, with presence of stones
Age of Vines:	2000
Vineyard Size:	20 hectares
Farming Methods:	Pergola abruzzese e Guyot. Machine harvest
Fermentation Methods:	Destemming followed by permanence on the skins at controlled temperature for 10–15 days. Racking and aging in stainless steel.
Elevage:	6 months in stainless steel and 3 in bottle
Fining/Filtration:	yes
SO ₂ :	70 mg/l

All about this bottle

Montepulciano is both a grape variety (red) and an appellation when it comes from within the DOC zone. The area is known to over-deliver and never disappoint, an essential Italian red wine in every way. Destemming followed by permanence on the skins at controlled temperature for 10–15 days. Racking and aging in stainless steel. intense ruby red with purplish reflections; intense nose, characteristic of the primary aromas of the grape variety; a fruity element, robust and medium-bodied, well-balanced with its tannins.



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