



## MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE  
DI ORIGINE CONTROLLATA

ORGANIC WINE




[www.torricantine.it](http://www.torricantine.it)



# MONTEPULCIANO D'ABRUZZO

Denominazione di Origine Controllata

<b>Classification</b>	Still	<b>Grapes</b>	Montepulciano d'Abruzzo DOC
<b>Color</b>	Red	<b>Alcohol</b>	13,5%
<b>Serving Temperature</b>	8/10 °C	<b>Certification</b>	 IT BIO 009 Agricoltura UE

## VINEYARD

Tenuta Torri Cantine – Torano Nuovo  
Age: 30 years  
Implant density (vines/ha): 1.000  
Production per vine (Kg/plant): 8-10  
Production per hectare (q/ha): 100-120  
Vine cultivation system: Row  
Vine pruning: Cordon spur pruning  
Type of agriculture: Organic  
Certifications: Organic

## GEOGRAPHIC COORDINATES

Altitude: 290 m.a.s.l.  
Vine exposure: South/south-est  
Vine area: Controguerra  
Ground: Stony-loam

## HARVEST

Manual selection of the grapes lately harvested between October, the 10<sup>th</sup> and the 20<sup>th</sup>, in a 30 old vineyard in Controguerra with optimal exposure and low yield. The terroir gives the grapes the best thermal excursions that, together with organic techniques of cultivation, enhances the typical flavours of Montepulciano grapes.

## WINE MAKING

The wine is made exclusively in stainless steel tanks thermo-conditioned; after the malolactic fermentation the wine continues aging in bottle.

# Technical Data

## Bottle Technical Data

Bottle	Borgogna Carattere 750 ml
Bottle Weight	460 gr
Closure	DIAM3
EAN Bottle	8033011211518

## Tasting Notes

Color	Intense red
Nose	Soft fruits, flowers and spices
Flavour by Mouth	Fresh mineral and astringent with persistence and full bodied mouth. Perfect with rich grilled meat courses, cured meat, seasoned cheese, legumes soups and lasagna.

## Personal Notes

Rating  
☆☆☆☆☆