

La Botte di Gianni

Montepulciano d'Abruzzo DOC Riserva



Scheda Tecnica

Name

Montepulciano d'Abruzzo DOC Riserva La botte di Gianni

Alcoholic strenght

14,5% Vol.

Grapes

Selection of 100% Montepulciano grapes

First year of production

2010

Vineyard location and altitude

Vigneto Cave - S. Martino sulla Marrucina 400 m.a.s.l.

Vineyard exposure

South/East

Vineyard soil type

Calcareous clay

Training system

Guyot

Planting density

9000 plants per hectare

Yield per hectare

80 q.

Age of vines

From 30 to 35 years

Harvest time

end of October

Vinification

fermentation in stainless steel. Aging takes place in 700-litre French oak barrels, then gravity bottling

Aging potential

Can drink now, but has potential for ageing

Ideal serving temperature

16 - 18 C°

Tasting Notes

Limpid, ruby red color with purple reflections. Very intense and fruity bouquet. Red mature fruits, dried fruits, spicy notes, cocoa, black pepper, liquorice.

Food Pairings

Grilled meats, stews.