

# Villa Gemma

## Montepulciano d'Abruzzo DOC Riserva



### Technical Sheet

**Name**

Montepulciano d'Abruzzo DOC Riserva Villa Gemma

**Alcoholic strength**

15% Vol.

**Grapes**

Montepulciano 100%

**First year of production**

1984

**Vineyard location and altitude**

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

**Vineyard exposure**

South/East

**Vineyard soil type**

Clay – Medium limestone

**Training system**

Guyot

**Planting density**

9.000 plants per hectare

**Yield per hectare**

60 - 80 q.

**Age of vines**

30-35 years

**Harvest time**

end of October – November

**Vinification**

Harvest in boxes, vinification in stainless steel 28-30°C, long skin contact. This is followed by long ageing, 12 months in French oak barriques of first passage, followed by bottling and bottle ageing.

**Ageing potential**

Can drink now, but has a great potential for ageing

**Ideal serving temperature**

18-20 C°

### Tasting Notes

Limpid, intense ruby red color with purplish reflections. Intense and fruity bouquet. Ripe red fruit, dried fruit, spicy notes, cocoa, black pepper, liquorice.

### Food Pairings

Lamb, aged cheeses, dark chocolate