

the idea

a purestanding wine expressing all the richness, the elegance and the developing potential of the local late maturing Montepulciano vines

the vines varieties

100% Montepulciano purestanding

the vineyard

surface: 0,6 Ha

plantation spacing: 2,50x0,80

density: 5.000 stocks/Ha

altitude: 230 m o.s.l.

direction of slope: south, south-east

pruning: runner Cordon **year of plantation:** 2002

Soll: loamy, calcareous, with soil skeleton **yield:** grapes: 7t/Ha; must: 35 hl/ha

in the vineyard

winter pruning, shoot's selection, leaf stripping, green pruning, grape's thinning, harvest by hand at the first week of October

in the cellar

destalking and pressing of the grapes; alcoholic fermentation under temperature control for about 15 days, devatting, malo-lactic fermentation; aging in oak barrels for about 24 months, light filtering (I μ); bottling