

# VALORI

MONTEPULCIANO D'ABRUZZO DOC **BIO** VALORI

## TECHNICAL SHEET

**Name:** Montepulciano d'Abruzzo D.O.C.  
**Variety:** 100% Montepulciano d'Abruzzo - organic  
**First produced:** 1996  
**Average production:** 110.000 bottles  
**Location:** S. Omero - Controguerra (Teramo)  
**Yield per hectare:** 10.000 kilos  
**Altitude of vineyards:** 230 meters  
**Trailing and pruning system:** simple Guyot-trained –  
Abruzzo pergola (curtain)  
**Density of installation:** 6.000 – 1.600 plants per hectar  
**Age of vines:** 18/40 years  
**Harvesting time:** second half October  
**Fermentation in:** stainless steel vats  
**Vinification:** fermentation on the skins  
**Temperature of fermentation:** up to a maximum of 30°C  
**Bottling time:** May-June after harvesting  
**System of temperature control:** thermo-conditioned cellars  
**Lenght of fermentation:** 15–20 days  
**Ageing:** one year in bottle  
**Alcohol content:** 14% vol.  
**Ageing capacity:** averagely long

### ORGANOLEPTIC SCHEDULE

**Clarity:** limpid  
**Colour:** rubin with violet highlights  
**Bouquet:** intense – elegant fragrance  
**Flavour:** red fruits and flowers  
**Serving temperature:** 10 C°

### FOOD PAIRING

Red meat, cheeses

