

Montepulciano d'Abruzzo DOC

Podere

Montepulciano 100%

The Umani Ronchi version of Montepulciano d'Abruzzo is intended to be an interpretation of this vine which aims to exalt its varietal characteristics and its freshness, combining these qualities with just the right amount of charm and softness. The result is a very pleasant and drinkable wine which goes with many different kinds of dishes.

General Characteristics

DENOMINATION

Montepulciano d'Abruzzo DOC

GRAPE VARIETIES

Montepulciano 100%

AREA OF PRODUCTION

Abruzzo

VINEYARD

The vineyards from which we obtain the grapes are located predominantly in the provinces of Chieti and Teramo. The most widespread training system in the Abruzzo Region is the tendone, which is known for being a fairly productive system. Where it is used with the correct balance, it can yield grapes of excellent quality.

TRAINING SYSTEM

Tendone

HARVEST

The harvest is carried out by hand and normally takes place in the period from the end of September through the first ten days of October.

VINIFICATION

Maceration for a maximum of ten days, in steel fermenting vats, followed first by alcoholic and then malolactic fermentation.

AGING

The wine then moves on maturing process, in steel for about 4 months. The wine rests for a short while in bottle before being put on sale.

AVAILABLE FORMATS

75 cl / 1.5 litre bottles

