

Col del Mondo

“Kerrias”

Montepulciano D’Abruzzo – DOC – 2011

The Kerrias is the best summary of major research work done on the vine Montepulciano. We use only the best grapes from vineyards planted espalier, selecting the clusters, which are removed manually. The maceration is pushed in search of a better extraction of polyphenols through frequent pumping and some delestages during the most active phase of fermentation, while in its final stage these treatments are more delicate and small. The aging is prolonged and occurs first in barrels for 18 – 24 months, then for one year in bottle: it is a wine with strong characteristics of elegance, softness and richness of different notes. It is familiarly called “Uncle”, as it reminds us of a family full of charm, and prodigal, in each encounter, with gifts and new experiences.

Varietal: 100% Montepulciano

Altitude of Vineyard: 300m above sea level

Terroir: White stone moraine supported by limited and clays characterize a first vineyard; more marls and argillaceous limestone features are the components of the soil of a second farm

Exposure: Southwest, 4000 plants per Ha

Vineyard Age: 13-14 years

Yield per Hectare: 80 Quintals per Ha

Harvest Period/Method: 1st week to 10 days in October/by hand.

Alcohol Content: 14.5% Vol.

Fermentation: Stainless steel 50 hectoliters

Malolactic: Yes, 100%

Maturation: French barriques for 14 months

Filling period: in spring of the third year following the harvest

Suggested serving temperature: 18°C (64-65°F)



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