

Col del Mondo

“Sunnae”

Montepulciano D’Abruzzo – DOC – 2016

This wine, produced for the first time in 2004 to complete our range of red wines based on Montepulciano grapes, has nice acidity, with notes of fresh fruit, the “ready to drink” and matching, even if the body and structure remain important. To achieve this, we first selected and then used grapes from cooler and vigorous soil, slightly increasing yields. The grapes are hand-picked and undergoes a cold maceration prefermentative, in CO2 atmospheric, for 18-24h. Fermentation occurs by limiting the temperature at not more than 26-27°C with frequent pumping of small volumes of fluid so as not to spoil too much vinasse. The stage of maceration of pomace takes about 15 days, owing to the season.

Varietal: 100% Montepulciano

Altitude of Vineyard: 200m above sea level

Terroir: Calcareous marl rich in white morainic and alluvial material

Exposure: Southwest, 4,400 plants per Ha

Vineyard Age: 8-9 years

Yield per Hectare: 95 Quintals per Ha

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

Alcohol Content: 13.5% Vol.

Fermentation: Stainless steel 50 hectoliters

Malolactic: Yes, 100%

Maturation: Vitrified steel tanks

Filling period: in spring of the 2nd year following the harvest

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



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