



DOMINO MONTEPULCIANO D'ABRUZZO DOC / RESERVE

organic wine

Production zone: Vasto, Pollutri
(province of Chieti), Scerni.

Vine type: Montepulciano.

Denomination: Montepulciano d'Abruzzo DOC
(Controlled designation of origin).

Type of vineyard: spurred cordon.

Year of planting: 2000/2010.

Land area: 3 hectares.

Vineyard position: South East exposure.

Altitude: 250 metres above sea level.

Density: 3,400 vines per hectare.

Production: 3 Kg per vine.

Grape harvest period: from October 15th to 30th

Vinification: 12-15 days on the skins, followed by soft pressing and rest in large barrel. Domino matures entirely for 1 year in barrique (1st step), then it ages for 6 more months in bottle.

Chemical characteristics: 13.5% ABV.

Reaches full expression: over 3 years.

Colour: intense red.

Bouquet: powerful and with a great personality. Definite breadth of fruity and floral scents: wild berries, vanilla, liquorices and cinnamon.

Palate: full-bodied feeling of fruit and light woody tones; persistent aromatic length.

Best with the following Abruzzese cuisine: main courses, red meat roasts.

Ideal serving temperature: 18°-20 °C.