

Santo Stefano

Grapes	Montepulciano 100%
Production zone	Torino di Sangro
Altitude	Southeast, 200 MASL
Type of soil	Mixed calcareous
Training system	Montepulciano: 2.50 x 2.50m canopy pruned for shoot renewal
Plant density	Montepulciano 1,600 plant per hectare
Harvest period	Montepulciano from the 5th to 10th of October (date variable)
Fermentation and maceration	Maceration at controlled temperature fermentation, lasting 12 days; fermentation with selected yeast.
Refining	After the malolactic fermentation, decanting and sulphuring; aging in barriques in climate controlled quarters.
Analytical data	Sugar content 21 Babo, Alcohol 13.50%; Total acidity 6.20; pH 3.60. Residual sugar 5 g/l.
Sensory evaluation	Deep red ruby color, with an aroma of ripe fruit combined with a hint of spice and vanilla; rich, velvety, with good structure that is moderate tannic and balanced.
Food pairing	Served at 14-16°C. Served well with rustic hors d'oeuvres, liver pâté; great with first courses such as spaghetti and ravioli; main courses such as pork loin, mutton ribs, grilled meat. Also suitable with aged hard cheeses.

Montepulciano d'Abruzzo DOP

