

Santo Stefano

Montepulciano d'Abruzzo DOC



CANTINE MUCCI

Grapes	100% Montepulciano
Production Area	Torino di Sangro
Exposure and Altitude	South-east; 200 metres above sea level
Type of Soil	Mixed calcareous clay
Training Method	Abruzzese Pergola 2,50m x 2,50m, renewal shoot
Planting Density	1600 plants per hectare
Harvest	From the 5 th to the 10 th of October (variable data)
Maceration	At controlled temperature for 12 days
Fermentation	Initiated with selected yeasts; malolactic fermentation starts at the end of fermentation
Refining	After the malolactic fermentation, decanting and refining in new medium toasted American oak barriques for 6 months
Analytical Data	Sugar content 21 Babo; alcohol 13,5%; total acidity 6,20; pH 3,60; residual sugar 5 gr/l
Sensory Evaluation	Intense ruby red colour; aromas of ripe red fruit, blackberries, black pepper, chocolate and tobacco; full and velvety taste, excellent structure, rightly tannic and well-balanced
Food Pairing	Good match with appetizers such as meat pies and aged hard cheeses; first courses like ravioli and spaghetti; main courses such as grilled meat. Serve at 14-16 °C

