



Montepulciano d'Abruzzo DOC Filari in costa

Organic wine



Montepulciano

The Montepulciano grape is a traditional historic variety in the Pesolillo Estate. The irreproducible micro-climate and territory that characterize the hilly area known as *Colle Rotondo* donate to this grape a perfect balance of sun, breeze, water and clay soil that makes them particularly concentrated in aromas and structure.

Vinification

The grapes are hand-harvested by the end of September, from south-facing vineyards with great light exposure that favours a high concentration of sugar and aroma of grapes. After destemming and crushing, the grapes are fermented at a controlled temperature ranging by 26 to 28 °C with repeated pumping over and *dèlestage* for 10 to 12 days. The wine undergoes spontaneous malolactic fermentation and then part of the wine ages in 5 to 6 years old wooden containers while the remaining part in steel, where it remains for 12 to 14 months. The use of exhausted wooden barrels helps obtaining a maturation of the aromatic profile and tannic structure of the wine without interfering with the fruity footprint of the grape, respecting the character and the uniqueness of *Colle Rotondo* territory.

Organoleptic characteristics

Dark red colour with slight purple reflections. This wine expresses warm aromas of ripe red fruit (blueberry and plum) surrounded by spicy notes, hues of spicy and tobacco. The palate shows a large body, with tamed tannins and a velvety finish.



WINEENTHUSIAST

3 Cavatappi

90 Points

www.pesolillo.it

Excellent with spicy and fat meats, as well as meat dishes, game and mature cheeses.



14,5 %



18-20 °C

