



CANTINE MUCCI

“Cantico” - Montepulciano d’Abruzzo
Denominazione d’origine Controllata

Production Zone: Municipality of Torino di Sangro, Chieti Province, gently sloping hills, altitude 150 meters a.s.l., medium blend terrain, presence of stones.

Place of production and bottling: Vallone di Nanni district, Torino di Sangro (CH), Abruzzo, Italy.

Type of Grape: Montepulciano.

Cultivation System: Vertical trellises 1.30 x 2.50 meters, cordon-trained and spur-pruned.

Harvest Period: From October 10 to 15

Sugar Content: 24° Brix.

Crushing: destemming and crushing with low speed horizontal grape crusher. Temperature of crushed grapes 18°C.

Maceration: with “Ganimede” heat control system. Maceration temperature at 28-30°C. Maceration lasts 10 days.

Racking: after 11 days with no residual sugars.

Pressing: horizontal pneumatic press with closed steel cage; cycle to fill barriques.

Malolactic Fermentation: after barriques are filled malolactic fermentation is primed. Racking days after malolactic fermentation has finished.

Maturation and ageing: sulphur treatment after racking, ageing in barriques until June in temperature and humidity controlled ambient, with first bottling in July.

Analytical Data: alcohol 13.50; total acidity 5.80; pH 3.60.

Sensory Evaluation: deep ruby red colour, hints of ripe blackberries and raspberries combined with spices; a dry and harmonious flavour, excellently structured, balanced tannins, warm with steady structure.

Table Companions: Served at 16-18°C to accompany dishes of a stronger flavour such as pappardelle pasta with hare sauce, buckwheat pasta with lamb sauce, gnocchetti pasta in wild boar sauce, but also accompanies main courses such as mutton, muscle stew, beef marrowbone and with matured, hard paste cheeses.

Wine Grower: Nicola Mucci,

Wine makers: Valentino Mucci, Leo Cantarini.

Export manager: Aurelia Mucci, Maurizio Lattanzio.



Bottle 0,750 ml
box: 6 bottiglie