



# CANTINE MUCCI

“Santo Stefano” - Montepulciano d’Abruzzo  
Denominazione d’origine Controllata

**Production Zone:** Municipality of Casalbordino, Chieti Province, stony plateau at meters 100 a.s.l.

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

**Type of Grape:** Montepulciano, Cabernet Sauvignon.

**Cultivation System:** 2.00 x 2.50 meter canopies with shoot renewal.

**Harvest Period:** from October 5th to 10th Montepulciano, from September 10th to 15th Cabernet Sauvignon.

**Sugar Content:** 23° Brix.

**Crushing:** destemming and crushing with low speed horizontal grape crusher. Temperature of crushed grapes is 20°C.

**Maceration:** with “Ganimede” heat control system; “Lalvin Gar 26” selected yeast cultures. Maceration temperature at 26-28°C to 8 Brix, temperature at 28-30°C from 8 to 0 Brix. Maceration lasts 7 days.

**Racking:** after 7 days with no residual sugars; addition of proanthocyanidinic tannin.

**Pressing:** horizontal pneumatic press with closed steel cage; 50% of the volume is transferred to barriques and the remaining 50% to steel tanks.

**Malolactic Fermentation:** after fermentation, both wine in barriques and in steel tanks is primed with lactic bacteria.

**Maturation and ageing:** after malolactic fermentation, the wine in barriques is aged until April in controlled temperature ambient. Bottling May.

**Analytical Data:** alcohol 13.5%; total acidity 6.00; pH 3.60.

**Sensory Evaluation:** deep ruby red colour, with an aroma of ripe fruit combined with a hint of spice and vanilla; full, soft with good structure that has a moderate tannin balance.

**Table Companions:** serve at 16-18°C to accompany hors d’oeuvres like game terrines, meat pies, rustic pâté made with little or no liver. First courses such chitarra spaghetti, timballo ravioli, tagliolini; main courses like pork loin, mut-ton ribs, grilled meat. Also suitable with mature hard paste cheese.

**Wine Grower:** Nicola Mucci,

**Wine makers:** Valentino Mucci, Leo Cantarini.

**Export manager:** Aurelia Mucci, Maurizio Lattanzio.



Bottle: 0,750 ml  
box: 12 bottles