



CANTINE MUCCI

“Valentino” - Montepulciano d’Abruzzo

Denominazione d’origine Controllata

Production Zone: Municipality of Torino di Sangro (CH), gently sloping hills, altitude 150 meters a.s.l., medium blend terrain, stony.

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

Type of Grape: Montepulciano 100%.

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

Harvest Period: from October 5 to 10

Sugar Content: 22° Brix.

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

Maceration: with “Ganimede” heat control system; enzyming; selected yeast cultures. Maceration temperature at 24-26°C to 8 Brix, temperature at 26-28°C from 8 to 0 Brix. Maceration lasts 5 days.

Racking: after 5 days with alcoholic fermentation completed in the tank.

Pressing: horizontal pneumatic press with closed steel cage.

Malolactic Fermentation: lasts 10 days, followed by priming with selected cultures of *Leuconostoc Oeni*.

Maturation and ageing: racking and sulphur treatment after malolactic fermentation; micro oxygenation for 60 days. Bottling March.

Analytical Data: alcohol 13%; total acidity 5.80; pH 3.55.

Sensory Evaluation: intense ruby red colour, with slight violet nuances; a pleasingly delicate but winy aroma, dry, soft and tangy flavour, slightly tannic.

Table Companions: serve at 16-18°C with strong-flavoured dishes such as roast lamb and wildfowl.

Wine Grower: Nicola Mucci,

Wine makers: Valentino Mucci, Leo Cantarini.

Export manager: Aurelia Mucci, Maurizio Lattanzio.



Bottle: 0,750 ml
box: 6 bottles