



PEcorino

MONtepulciano



“A modern take on authentic Abruzzo wines”

# MONTEPULCIANO

D'ABRUZZO DOC

**Grapes** 100% Montepulciano, which has long been one of Italy's most important and versatile grape varieties.

**Vineyard area** The grapes for PEMO Montepulciano are grown exclusively on hillside slopes, at an altitude of at least 250 metres above the sea level.

**Harvest** Hand-picked around the **beginning of October**

**Vinification** The grapes are carefully destemmed and softly crushed, the wine is fermented for about 8-10 days at 24-25 °C. The yield is about 100 hl/ha. Frequent remontages are carried out for optimum colour extraction, and the pips are removed from the fermenters. After fermentation is completed we keep the skins in contact with the wine for about 5-7 days. Once the wine is racked, malolactic fermentation occurs naturally. The wine stays on the fine lees for at least 150 days before being racked and filtered.

**Tasting notes** PEMO Montepulciano has a rich red colour, with a cherryish nose. A deeply characterful wine, it is really soft and velvety, with red berry fruits, and a smooth, gentle finish.

