

Colle Maggio

MONTEPULCIANO D'ABRUZZO DOC

Montepulciano d'Abruzzo "Colle Maggio" attracts appreciative glances thanks to its impenetrable pitch black hue, an enchanting deep colour.

The wine is made with rigorously selected grapes from the Colle Maggio hillside in Villamagna, at an altitude of about 200 metres on the sea level. The south-east exposure of the vines, the limestone and clay soils and per-hectare yields kept under 120 quintals allow the production of a red wine with a great organoleptic complexity. The grapes are picked by hand and collected in small wooden crates in the first ten days of October. Once in the cellars, the long maceration in steel tanks at controlled temperature guarantees to extract all the colour from the skins.

The wines then mature for six months in concrete vats, for a further eight months in French and Slavonian oak tonneaux (20% in first-passage oaks and 80% in second-passage) and finally for four months in the bottle.

Characteristic of this wine is its deep black colour, with ruby glints. The nose is intense, with wild berries aromas and notes of tobacco, coffee and cocoa powder in the finale. In the mouth the wine is complex, supple and round. Aftertastes of chocolate can be perceived in the close, with hints of bitter almonds, purely typical of Montepulciano d'Abruzzo. Thanks to its complexity is perfect with flavoursome first courses and barbecued meat, games, spare lamb rib in pistachio crust.

Designation: DOC Montepulciano d'Abruzzo

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: first ten days of October

Vinification: long maceration on the skins for 45 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 6 months, in French and Slavonian oak tonneau (20% first-passage oaks and 80% second-passage) for 8 months and in bottle for 4 months

Cellarability: 10 years

Bottles: 3 lt - 1,5 lt - 750 ml

