

# Madia

## MONTEPULCIANO D'ABRUZZO DOC



Montepulciano d'Abruzzo "Madia" is a perfect example of a traditional Abruzzese wine. The deep, intense pitch black hue, with its typical purplish glints, is due to Montepulciano grapes, rigorously selected on the hills of Villamagna, Abruzzo, at an altitude of about 200 metres. The unique south-west aspecting of the vines and the limestone and clay soils, together with a lucky position between seas and mountains, and yields per hectare kept under 140 quintals, guarantee the excellent structure and the good organoleptic complexity of this enjoyable red wine. The grapes are picked in the first ten days of October, and consequently the maceration in steel tanks at controlled temperature allows to extract the color from the skins. The wine then matures for a year in steel vats, and after the refinement continues for three months in the bottle.

Ruby red color, with purplish glints. The clean nose profile shows berry fruits scents and jam aromas, with hints of violet and bitter liquorices in the finale. The wine is supple and warm, well-balanced, firm and pleasantly lasting in the mouth. It is an ideal food wine, perfect to pair with a wide range of dishes, easily drinkable and enjoyable every day.

**Designation:** DOC Montepulciano d'Abruzzo

**Varietal:** 100% Montepulciano d'Abruzzo

**Training System:** Abruzzo pergola

**Yield per Hectare:** 140 quintals

**Harvest Period:** first ten days of October

**Vinification:** maceration on the skins

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

**Ageing:** in steel vats for 12 months and in bottle for 3 months

**Cellarability:** 5 years

**Bottles:** 750 ml - 375 ml

