

Brune Rosse

MONTEPULCIANO D'ABRUZZO DOC - RISERVA



Brune Rosse is the state of the art and the sheer excellence. Produced only in the best vintages, this Montepulciano d'Abruzzo Riserva comes from a single-variety vinification of grapes cultivated on the Brune Rosse "cru", a single vineyard of 0,4 hectares old more than 35 years, whose bunches are selected by hand on the last ten days of October. The vines enjoy a favourable position, facing south-east at an altitude of 180 metres, about 10 kilometres from the seas and 10 kilometres from the Majella massif and its snow-capped slopes. This inky-hued wine is complex and fragrant, also thanks to the very low yields of only 80 quintals per hectare.

The grapes ferment in steel tanks at controlled temperatures of 28 - 30 °C, and consequently the vinification continues with a long maceration in cement for about 60 days. The refinement of eighteen months in concrete vats, followed by two years in oak tonneau, endows strength and structure, delighting us with a wine ready to drink, but that will become a true nectar if left to age in the bottle. The result is stunning, and we usually produce among 3.000 and 5.000 bottles: a true collector's item.

Its deep black hue is truly striking, an appealing inky shade that is perfect for a meditation wine. Hints of ripe red berries woven with nuances of leather, chocolate and cocoa powder will seduce your palate. Firm bodied and exceptionally well balanced, the wine follows through perfectly. A heavenly table companion for red meat, and what could be better than a glass served with beef braised in Montepulciano.

Distribution is limited to 12 bottles per Michelin/award-winning restaurant, and 120 bottles per distributor.

Designation: DOC Montepulciano d'Abruzzo - Riserva

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 80 quintals

Harvest Period: last ten days of October

Vinification: long maceration on the skins for 60 days

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

Ageing: in concrete vats for 18 months, in first-passagge French and Slavonian oak tonneau for 24 months and in bottle for 6 months

Cellarability: 20 years

Bottles: 750 ml

