

ALLUMEA

Rosso
INDICAZIONE GEOGRAFICA PROTETTA
TERRE DI CHIETI
ORGANIC



GRAPES:
100% Montepulciano d'Abruzzo

VINEYARD AREAS:
Selected organic vineyards in the province of Chieti, in the Abruzzo region of Central Italy.

AGE OF VINES:
15 to 20 years old.

PLANT TRAINING AND DENSITY:
Guyot training. 3500 plants per hectare with an average yield of 3 kg per plant.

HARVEST:
Manual harvest occurs towards the end of September and also in the first week of October.

VINIFICATION:
After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 25°C for 8-10 days. Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, the malolactic fermentation is induced with selected yeasts.

AGEING:
20% in second and third passage French and American barriques for 6 months

ALCOHOL:
13.5%

WINEMAKER'S NOTES:
The wine has a deep red colour. It has an intense bouquet with aromas and flavours of wild herbs, plums, sour cherries and pepper. The oak is amazingly well integrated, giving the wine a juicy and jammy flavour with a silky and long-lasting finish. Best when served with meats, game and strong cheeses. Due to its soft tannins, it is also perfect on its own.