

Cantico

Montepulciano d'Abruzzo DOC



CANTINE MUCCI

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| Grapes | 100% Montepulciano |
| Production Area | Torino di Sangro |
| Exposure and Altitude | Plateau; 200 metres above sea level |
| Type of Soil | Dark of medium texture |
| Training Method | Espalier 1,30m x 2,50m, spur-trained cordon |
| Planting Density | 3500 plants per hectare |
| Harvest | From the 5 th to the 10 th of October (variable data) |
| Maceration | Ganimede System thermo conditioned; maceration temperature 28-30°C lasting 15 days |
| Fermentation | After the filling of the barriques, malolactic fermentation starts; decanting after 15 days when malolactic fermentation is completed |
| Refining | Aging in medium toasted French oak barriques for 12/13 months; climate-controlled wine cellar; decanting and topping up throughout the period |
| Analytical Data | Sugar content 21 Babo; alcohol 13,5%; total acidity 6,20; pH 3,50; residual sugar 3,5 gr/l |
| Sensory Evaluation | Intense ruby red colour; hints of cherry, blackberry, spicy and liquorice; smooth, great structure and well-balanced tannins |
| Food Pairing | Successful match with tasty dishes such as first courses based on game sauces, meat and fish second courses; excellent with aged hard cheese. Served at 18-20°C |

