

Kubbadi

Rosso Terre di Chieti IGT



CANTINE MUCCI

Grapes	Montepulciano, Sangiovese, Cabernet Sauvignon and Merlot
Production Area	Torino di Sangro
Exposure and Altitude	South-east; 200 metres above sea level
Type of Soil	Dark of medium texture
Training Method	<i>Abruzzese pergola</i> 2,50m x 2,50m, renewal shoot; <i>Espalier</i> 1,30m x 2,50m, spur-trained cordon
Planting Density	<i>Abruzzese pergola</i> : 1600 plants per hectare; <i>Espalier</i> : 3500 plants per hectare
Harvest	Each variety is harvested depending on its ripeness and vinified separately
Maceration	At controlled temperature for 15 days
Fermentation	Initiated with selected yeasts; malolactic fermentation starts at the end of fermentation
Refining	Aging in medium toasted French oak barriques for 18 months; climate-controlled wine cellar; decanting and topping up throughout the period; then it ages for 5 months in bottle
Analytical Data	Sugar content 22 Babo; alcohol 14%; total acidity 6,20; pH 3,50; residual sugar 6 gr/l
Sensory Evaluation	Intense ruby red colour; hints of berries, spicy and vanilla aroma; full but delicate taste; the persistent aftertaste amplifies its elegance; its vivacity prepares it to longevity
Food Pairing	Delicious pairings with first courses such as hearty meat pasta dishes and polenta; also with grilled meats, stews and aged cheese; try it with a piece of dark chocolate. Serve at 18-20°C

