



## MONTEPULCIANO D'ABRUZZO D.O.C. ANFORA 2021

Name of the wine:	Montepulciano d'Abruzzo DOC Amphora
Grape variety:	Montepulciano d'Abruzzo - 100%
Vintage:	2021
Alcohol:	14%
Soil:	Clay and limestone
Soil management:	Organic and Biodynamic method.
Training form:	Guyot
Period of harvest:	End of September - 1st week of October
Picking method:	Manual in boxes
Winemaking process:	<p>The grapes are only destemmed. The whole berry is then fermented in order to extract only the most noble tannins of the skin to find a subtle balance between the power of the fruit of Montepulciano and the freshness of the drink. For this reason the maceration lasts at most 10 days. After this period the grapes are softly pressed and the wine is transferred to the underground terracotta amphorae where malolactic fermentation takes place and the aging period begins.</p>
Ageing:	<p>The aging period is about two years in amphora. During this period, Montepulciano becomes more harmonious by exploiting the microoxygenation due to the porosity of the terraotta, without altering the authenticity of its fruit.</p>