

CAPITAL WINES



ROSSI

MONTEPULCIANO D'ABRUZZO

Intensive purple red with orange reflections; smell of mature red fruit with features of vanilla and black cherry; flavor whole and persistent.

Appellation: D.O.C.G.

Wine Type: Red

Grape Variety: 100% Montepulciano

Soil Type: Gravelly and limestone.

Vine Cultivation System: Controespallier with "cordone speronato".

The Vine: We have sure information, of the presence of this vine, in Abruzzi, from the half of 1700. It is considered of the most important autochthons vine of Italy.

Harvest: The end of October.

Grape Yield: 90 quintal per hectare.

Vinification Process: Maceration light pressing, maceration for about 15-20 days with controlled temperature (28/30°).

