



MILLEFIORI



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MONTEPULCIANO

The particularly hot and intense sunlight in Puglia warms the vineyards of this grape variety, allowing it to express very distinctive taste characteristics



GRAPE VARIETY: Montepulciano

APPELLATION: Puglia PGI

PRODUCTION AREA: Taranto and Brindisi provinces, southeast of Puglia

TRAINING SYSTEM: Spurred cordon

SOIL: Medium texture

PLANT DENSITY AND YIELD: 5000 plants per hectare and 3 kg of grapes per plant

HARVEST: The manual harvest is carried out in the early hours of dawn, when the ambient temperature is more moderate, preserving freshness and aroma

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days;

fermentation with selected yeasts and malolactic fermentation

AGEING: Light passage in French and American oak barrels

ALCOHOL: 13,5%

TASTING NOTES: deep ruby red with violet tinges; pronounced aromas of ripe red fruit, currant jam and raspberries with hints of plum and black pepper; full-bodied, well balanced and fresh. Medium long finish, with a fruity and spicy aftertaste.

SERVICE: 18 °C

FOOD PAIRING: seasoned pasta dishes, roast meat and mushroom dishes;

cured meats and medium-aged cheeses; risotto with vegetables, pizza.