



DEA DEL MARE

MONTEPULCIANO D'ABRUZZO DOC

GRAPES

100% Montepulciano

VINEYARD AREA

The Montepulciano grapes are grown in select vineyards in the Pescara and Chieti provinces of Abruzzo, central Italy.

HARVEST

The grapes are carefully hand-picked in late September and early October. Our vineyard workers constantly revisit the vineyards so that the grapes can be selected at their optimum ripeness.

VINIFICATION

The grapes are destemmed, then gently crushed, in order to achieve the right balance between colour and tannins. Frequent remontage takes place before and during fermentation in order to obtain optimum colour extraction and soft tannins. The grapes are left in contact with the skins for 15 days prior to racking. Specially selected yeasts are added in order to start the fermentation which is temperature controlled at 26-28°C for 10 days. After racking the wine is inoculated with bacteria to induce malolactic fermentation at 20°C for 20-30 days.

TASTING NOTES

Purple in colour. It is the quintessential Italian red, capturing the intense aromas and rich, robust characteristics typical of the Abruzzo region. Spicy, with cherry flavors, full, rich and well-rounded.

