

VOLUNTÉ

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 color and tannins. Frequent remontage takes place before and during fermentation in order to obtain optimum color 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 colour. It is the quintessential Italian red, capturing **the intense aromas and rich, robust characteristics** typical of the Abruzzo region. Spicy, with cherry flavours, full, rich and well-rounded.

