



EMPSON & CO.
Experience Italy in a Wine glass



Montepulciano d'Abruzzo DOCG

Made from 100% Montepulciano d'Abruzzo grapes from vineyards located within the townships of Ortona, San Salvo, and Pollutri and covering a total of 334 hectares (825 acres). Vinification begins with soft pressing and de-stalking, maceration on the skins and fermentation for fifteen days. Ruby red with garnet reflections, the bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries, and plums with vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile.

Wine exported to: USA


Most recent awards



Winemaking and Aging

Grape Varieties:

100% Montepulciano d'Abruzzo

| | |
|---|--|
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 15 days |
| Type of yeast: | Selected yeast, locally harvested |
| Fermentation temperature: | 27 °C (80.6 °F) |
| Length of maceration: | 15 days |
| Malolactic fermentation: | Yes |
| Fining agent: | Bentonite |
| Aging containers: | Stainless steel |
| Container size: | 12,500-30,000 liters |
| Bottling period: | March |
| Aging before bottling: | 5 months |
| Aging in bottle: | 1 months |
| Closure: | Screwcap |
|  Vineyard | |
| Organic: | No |
| Vineyard location: | Ortona, San Salvo, Pollutri, Abruzzo |
| Vineyard size: | 1-3 hectares (2.47 - 7.4 acres) |
| Soil composition: | Clay and limestone |
| Vine training: | Pergola (Tendone) and Guyot |
| Altitude: | 165-430 (540-1,400 feet) above sea level |
| Vine density: | 1,600-2,000 plant per hectare |
| Yield: | 4-6 tons per hectare |

| | |
|---------------------------------------|-------------------|
| Exposure: | Southeastern |
| Age of vines: | 25-50 years |
| Time of harvest: | Mid-October |
| Total yearly production (in bottles): | 2,800,000 bottles |

Tasting Notes and Food Pairings

| | |
|----------------------|---|
| Tasting notes: | Ruby red with garnet reflections, the nose is fruity and quite persistent, reminiscent of red berries, black cherry and plum and vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Pairs well with salumi, savory first courses, red meat, and cheese. |
| Aging potential: | 5-6 years |
| Alcohol: | 13% |
| Winemaker: | Rino Santeusanio |