



EMPSON & CO.
Experience Italy in a Wine glass



Opi Montepulciano d'Abruzzo Riserva Colline Teramane

100% Montepulciano d'Abruzzo. Fantini OPI Montepulciano d'Abruzzo Colline Teramane Riserva DOCG is ruby red with garnet reflections and has an intense, persistent, spicy bouquet with hints of chocolate and goudron that never overwhelm the succulent fruit. Great structure and tannins, very well balanced.

“The goal of the winery is to produce wines that are an excellent value and quality and can be enjoyed by all wine aficionados.”

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	25 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Length of maceration:	25 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique
Container size:	225 liters
Container age:	50% new, 50% second use
Type of oak:	French and American
Bottling period:	May -June
Aging before bottling:	24 months
Aging in bottle:	2-6months
Closure:	Natural Cork



Vineyard

Organic:	Yes
Vineyard location:	From vineyards located in Tenuta Cantalupo and Notaresco
Vineyard size:	0.5 - 1 hectares (1.2 - 2.47 acres)

Soil composition:	Medium-textured limestone, and clay. The subsoil is composed of organic matter and rocks
Vine training:	Pergola (Tendone) and Guyot
Altitude:	100 meters (328 feet) above sea level
Vine density:	1,600-2,000 plant per hectare
Yield:	3-6 tons per hectare
Exposure:	Southern/southeastern
Age of vines:	25 years
Time of harvest:	Late October to early November
Total yearly production (in bottles):	40,000 bottles per year



Tasting Notes and Food Pairings

Tasting notes:	Ruby red with garnet reflections and an intense, persistent, spicy bouquet with hints of chocolate and goudron that never overwhelm the succulent fruit. Great structure and tannins, very well balanced.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Excellent with rich first courses, red meat and semi-aged and aged cheese.
Aging potential:	10-15 years and more
Alcohol:	13.5%
Winemaker:	Rino Santeusanio