

Diecicoppe

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Vintage: 2015

Production area: it grows in Pescosansonesco and Castiglione a Casauria at 550 ASML. Vineyards are located at the foot of Gran Sasso in a very windy place with a high temperature range. Here the soil is clay-calcareous and rich in skeleton.

Wine history: Diecicoppe is obtained from Montepulciano d'Abruzzo, Merlot and Cabernet Sauvignon with a yield of about 80 quintals per hectare. The grapes are picked up during the first decade of October with a successive skin contact for 10-12 days. After some months in steel tanks, the wine rests 3 months in the bottle.

Organoleptic features: it's a ruby red wine with violet highlights. It smells of cherry and ripe blackberry, wild berries and maraschino. Eucalyptus and pepper give us balsamic and spicy notes enhanced by strong and elegant tannins. It's a balanced, persistent, "male" wine.

Time of vintage: second decade of October.

Vinification: red vinification with a skin contact fo 10-12 days. Fermentation occurs with selected yeasts. Malolactic fermentation is spontaneous.

Ageing: 4 months in steel tanks, then 3 months in the bottle.

How to serve it: it needs to rest at least 10 days after its arrive. It should be served at a temperature of 18°C.

Gastronomic matching: it is recommended with pasta with tomato sauce, vegetable soups, beans, lamb, goat and meat with herbs.

How to store the bottle: the bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15-18°C and a humidity of 60-80%.

Analytical data:

alcoholic grade:	13,45% Vol.
residual sugar	2,90 g/lit
total acidity	5,80 g/lit
extract	31,40 g/lit