

# GIANNICOLA DI CARLO

## ROSSO DA UVE APPASSITE OLD VINES

*This wine is produced with dried Montepulciano d'Abruzzo grapes, dried directly on the vine. The notable concentration of sugar and aroma compounds translates in a deep rub, velvety and round structured red wine*

**TYPE:** stille red wine

**GRAPE VARIETY:** Montepulciano d'Abruzzo, Primitivo

**VINTAGE:** 2022

**PRODUCTION AREA:** Terre di Chieti IGP

**EXPOSURE:** South East

**ALTITUDE:** 280 m a.s.l.

**TERROIR:** Clay, limestone

**TRAINING SYSTEM:** Spurred cordon, pergola

**HARVEST:** Handmade picking and grape selection

**VINIFICATION SYSTEM:** Hand-harvested, fermentation and maceration temperature controlled stainless steel tanks. About 40% of the wine is then aged in oak barrels of different size and age.

**COLOR:** Deep ruby red

**BOUQUET:** Very ripe and concentrated red and black fruits, with dark chocolate hints.

**TASTE:** powerful and concentrated, smooth and full bodied, with a long finish.

**FOOD PAIRINGS:** It thrives with meat gravy, braised beef and red meats, and it pairs well with medium/long cured meats and cheeses. It is an outstanding meditation wine.

**SERVICE TEMPERATURE:** 14°C / 60°FHT

**ALCOHOL CONTENT:** 14,5% Vol

**RESIDUAL SUGAR:** 9,61 g/L

**TOTAL ACIDITY:** 5,56 g/L of tartaric acid

**CASE LAYOUT:** 6 x 0,75lt

**PALLET LAYOUT:**

6 LAYERS

16 CASES PER LAYER / TOT. 96 CASES

