

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: stile 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

