

Colimoro

Montepulciano d'Abruzzo DOC

100% Montepulciano

Tasting Notes:

Dried cherries define the bouquet, while hints of spice follow. Medium in body, Colimoro Montepulciano is a fruit-forward wine balanced by moderate acidity and soft tannins. Enjoy this wine with every day fare such as pasta, pizza, or burgers within 2-3 years of the vintage.

Vineyards:

Region: Abruzzo, Italy
Training Method: Spurred Cordon
Soil Composition: Clay & sands with stones
Planting density: 5,600 vines/hectare
Elevation: 150-200 meters

Winemaking:

Hand-harvested in late September. Following pressing in membrane presses, the grapes are fermented at controlled temperatures in stainless steel tanks with a prolonged maceration on the skins. Malolactic fermentation occurs.

Aging:

4-6 months in large Slavonian oak barrels, followed by 3 months in bottle.

Technical Data:

Alcohol: 12.5%
Acidity: 5.2 grams/liter
Residual Sugar: 2.5 grams/liter
pH: 3.43



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



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