



Barba Fratelli I Vasari Old – Vines



Montepulciano of Abruzzo DOC

Categories: Red

Tags: 100% Montepulciano

District: Pineto, vigneto di Scerne

Size: 9 acres

Altitude: 100 mt. above sea level

Exposure: South-East

Soil: alluvial deposit – sandy silt composition, slightly calcareous

Breeding system: Guyot

Density: 3,000 vines per hectare

Age of vines: 35 years

Average yield: 35 Q.li. per hectare

Harvest: between 15 and 20 October with selection of the grapes

Careful selection of the best grapes in the vineyard and collection in boxes. Temperature-controlled fermentation in open French Oak barrels with post-fermentation maceration up to 28-30 days after the beginning of fermentation. Malolactic fermentation and ageing on lees for at least 60 days. Elevation in oak barrels for 16 months.

Foodpairing: Red meat, Game & Poultry