



Strappelli

Colline Teramane  
**MONTEPULCIANO**  
d'Abruzzo  
DOCG



**VINE**

*100% Montepulciano d'Abruzzo*

**CROP TECHNIQUE**

*Grapes of organic farming, grassing of the vineyard, Guyot pruning*

**ORGANOLEPTIC CHARACTERISTICS**

*Impenetrable red color, intense and harmonious olfactory profile with a distinct hint of morello cherry. On the palate, the wine is enveloping, rightly tannic and balanced*

**AVERAGE AGE OF THE VINE**

*40 years*

**YIELD PER HECTARE**

*60hl/ha*

**HARVESTING AND WINEMAKING**

*Hand-picked with careful selection of bunches, fermentation and long maceration at a controlled temperature, ageing in 225L oak barrels for 18 months and subsequent aging in the bottle*

**SERVING SUGGESTIONS**

*Braised meats, game and hard mature cheeses*

**SERVING TEMPERATURE**

*18 °C.*

**NUMBER OF BOTTLES IN 2019**

*6.600*

Guido Strappelli

