

FRANCESCO CIRELLI

artisan wine

WINE TECH SHEET

MONTEPULCIANO D'ABRUZZO D.O.C. ANFORA 2018

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| Name of the wine: | Montepulciano d'Abruzzo DOC Amphora Organic |
| Grape variety: | Montepulciano d'Abruzzo - 100% |
| Vintage: | 2018 |
| Alcohol: | 13% |
| Soil: | Clay and limestone |
| Soil management: | Biodynamic method |
| Training form: | Guyot |
| Period of harvest: | End of September - 1 st week of October |
| Picking method: | Manual in boxes |
| Winemaking process: | <p>Grapes are destemmed and gently crushed, then transferred to the clay amphoras where our indigenous yeasts take over and lead the fermentation process.</p> <p>The grape skins are softly plunged into the juice, in order to prevent the extraction of the stronger tannins. The maceration process usually takes around ten days, after which the skins are separated from the wine and softly pressed.</p> |
| Ageing: | <p>Montepulciano wine then rests in clay amphoras all the way through the malolactic fermentation, until it is ready for the bottling after one year.</p> <p>Before the release, the wines refines for one more year into the bottle.</p> |