

# SAVINI

Fattoria Giuseppe Savini



## ORGANIC WINE

## MONTEPULCIANO D'ABRUZZO DOC

**GRAPES:** 100% Montepulciano, coming from organic vineyard.

**TRAINING SYSTEM:** Guyot.

**HARVEST TIME:** First decade of October.

**VINIFICATION PROCESS:** The grapes are destemmed and crushed softly. Fermentation takes place in contact with the skins for about 8 days, at controlled temperature. Regular pumping over, in the presence of air, facilitates the extraction of the anthocyanins, which give the typical colour, and of the noble tannins, which ensure longevity and density to the wine.

After racking, the wine completes the malolactic fermentation, before being poured and start aging in stainless steel with the finest lees. Bottling takes place the next spring and a short aging in bottle completes the process.

**ORGANOLEPTIC PROPERTIES:** The colour is a bright and intense ruby red. On the nose, fresh hints of wild cherry stand out, followed by delicate nuances of spices.

Taste is intense and soft, thanks to the velvety tannins, but still it maintains a certain freshness in the aftertaste.

**FOOD PAIRING:** Pasta with meat sauces, grilled pork and sheep meat, medium seasoned cheese.

**ALCOHOL CONTENT:** 14.00%

**SERVICE TEMPERATURE:** 16-18°C

**SIZE AVAILABLE:** Lt.0,75

**THE WINEMAKER'S COMMENT:** The colour is bright and intense, the bouquet is strong with a great flavour, a real Montepulciano d'Abruzzo.

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