

Giò Barba

Casale

Montepulciano d'Abruzzo DOC



100% Montepulciano

Altitude: 70 mt. above sea level

Exposure: South-East

Soil: alluvial deposit - sandy silt composition,
slightly calcareous

Training system: Row

Age of the vines: 10 years

Harvest: mid-October with selection of the grapes. Careful selection of the best grapes in the vineyard. Collection boxes for this Montepulciano D'Abruzzo. Temperature-controlled fermentation in semi conical, French Oak casks with post-fermentation maceration up to 18-20 days after the beginning of fermentation. Malolactic fermentation and ageing on lees for at least 60 days. Aged in oak barrels for 14 months.

Deep, opaque ruby red color. Bouquet of cherry and spice, balsamic and coffee. The palate is full-bodied with dark cherry fruit, freshly cut flowers, slight minerality. Medium acidity with well integrated firm tannins. Long silky finish.

MICHELANGELO SELECTIONS