

Giò Barba **Colle Metallo**

Montepulciano d'Abruzzo DOC



100% Montepulciano

Altitude: 50-250 mt. above sea level

Soil: alluvial deposit, sandy silt composition

Vineyard age: 15 years

Harvest: First half of October

Harvest of grapes in boxes for this Montepulciano D'Abruzzo.

Temperature-controlled fermentation in stainless steel tanks with post-fermentation maceration up to 15 days from the start of fermentation. Malolactic fermentation and ageing on lees for at least 60 days. Oak aged four to six months.

Full of plum fruit, licorice, earthiness, and black cherries. Full-bodied, silky texture with medium tannins and elegant finish.

MICHELANGELO SELECTIONS