

Giò Barba

Fontanelle

Montepulciano d'Abruzzo DOC



100% Montepulciano

Altitude: 50-250 mt. above sea level

Soil: alluvial deposit; sandy silt composition

Vineyard age: 5 to 15 years

Harvest: First half of October

Temperature-controlled fermentation in stainless steel tanks with post-fermentation maceration up to 12 days from the start of fermentation.

No oak aging.

Ruby color with slight grainy tones. Complex nose of plums and currants. Rich and persistent aroma. Medium bodied balanced by soft tannins.

MICHELANGELO SELECTIONS