

# *Giò Barba*

## **Old Vines**

*Montepulciano d'Abruzzo DOC*



**100% Montepulciano**

**Altitude: 100 mt. above sea level**

**Exposure: South-East**

**Soil: alluvial deposit – sandy silt composition, slightly calcareous**

**Training system: Guyot**

**Age of vines: 35 years**

**Harvest: End of October**

**Careful selection of the best grapes in the vineyard and collection in boxes for this Montepulciano D'Abruzzo DOC.**

**Temperature-controlled fermentation in open French Oak barrels with post-fermentation maceration up to 28-30 days after the beginning of fermentation.**

**Malolactic fermentation and ageing on lees for at least 60 days. Aged in oak barrels for 16 months.**

***Intense ruby colour; rich nose of black cherry, plum, blackberry. Intense and complex palate of cherry with spice flavors. Full bodied with fine, silky tannins and elegant texture.***

**MICHELANGELO SELECTIONS**