



io

SELVA DELLE MURA

MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE
DI ORIGINE CONTROLLATA

CASAURIA



Wine specs

Varietal: 100% Montepulciano

Name: IO Selva delle Mura

Type: easy and dry red wine

Vintage: 2016

Appellation: Montepulciano d'Abruzzo doc

Alcohol: 14,5%

Acid: 5,35 g/l

Bottles: 3.000

Vineyard notes

Vine: Montepulciano

Training system: pergola

Density: 1.600 per hectare

Age: 23 years old

Grape yield per hectare: 21.000 lbs (9.500 kg)

Area: Alanno (PE) Abruzzi region (Italy)

Altitude: 1.150 feet (350 m) sea level

Vinification

Harvest: end of October

Method: traditional maceration

Fermentation: controlled temperature 82,4° F (28° C) for 30 days

Malolactic: yes, in barrique

Aging: 15 months in barrique, 12 months in bottle

Bottling: takes place two years after the harvest

Tasting notes

Visual: very dark ruby red

Olfactory: coffee, toasted, spicy

Taste: full bodied, structured and persistent

Serving temperature: 68° F (20° C)

Food pairing: red meat, game, structured dishes



Azienda agricola Nic Tartaglia

Via Oratorio, 28 / 65020 Alanno (Pe) Italy

Tel. +39 333 9484475 / azienda@nictartaglia.com

www.nictartaglia.com