



WINE TECH SHEET

VINO ROSSO 2020

Name of the wine:	Vino Rosso 2020
Grape variety:	100% Montepulciano d'Abruzzo
Vintage:	2020
Alcohol:	12,5%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	3 rd week of September
Winemaking process:	Grapes are destemmed and gently crushed, then transferred to stainless steel tank. The maceration period is short, takes not more than one week.
Ageing:	The wine rests in stainless steel tanks for a period of four months before the bottling.