

"MICARONE," MONTEPULCIANO D'ABRUZZO, DOC, 2013

Marchesi de' Cordano



Marchesi de' Cordano



Founded in 2003, Francesco D'Onofrio's winery has about 124 acres of vineyards in Loreto Aprutino and Ripa Teatina in the province of Chieti.

Tasting notes: Mouth filling with hints of dark cherries, wild berries and--do we dare say it--wonderfully grapey. This has good structure, is easy drinking and very affordable.

Region: Abruzzi

Classification: Montepulciano d'Abruzzo

Area of Production: Villamagna (CH)

Grape Variety: 100% Montepulciano

Soil: Calcerous

Average Age of Vines: 1985

Trellising System: Guyot and Spur Pruned Cordone

Spacing of Plants: ~ 1050 plants per acre

Production per Acre: 2 tons

Vinification Technique: Maceration at least 5-7 days on the skins controlled temperature (25C).

Maturation: Stainless Steel

Total Acidity: 5.50 g/l

Residual Sugar: 0.08 g/l

PH: 3.48

Alcohol: 12.00%

Total Cases Produced: 8,330