

"TRINITA," MONTEPULCIANO D'ABRUZZO, DOC, 2000

Marchesi de' Cordano



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90 - Wine Spectator

"Big and powerful, with black pepper, dried fruit and hints of toasted oak and coffee. Full-bodied, chewy and long."



Gambero Rosso, Italian Wines 2006

New to our portfolio November 2006.

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.

This is *Trinita'*: spicy sausages; hints of dark chocolate; rich, ripe, red-berry fruit (currants, blackberries, blueberries); notes of vanilla; soft tannins.

Region: Abruzzi

Classification: Montepulciano d'Abruzzo

Area of Production: Loreto Aprutino (Pescara)

Grape Variety: 100% Montepulciano

Soil: Calcerous

Average Age of Vines: 15 years

Trellising System: Guyot and Spur Pruned Cordone

Spacing of Plants: 80 cm between plants

Production per Acre: 4.02 tons

Vinification Technique: Must fermentation on skins for 18 days in controlled temperature (25C). This is followed by static setting in large barrels.

Maturation: 50% aged in small barrels; 50% aged in big barrels for 12 months; then in bottles for 12 months.

Total Acidity: 5.5 g/l

Residual Sugar: 0.3 g/l

PH: 3.40

Alcohol: 14%

Total Cases Produced: 2,500