

# Pasetti Montepulciano

Appellation: *Montepulciano d'Abruzzo D.O.P.*

Grapes: *Montepulciano d'Abruzzo 100%*

Production area:

*Pescosansonesco 550 m AMSL  
(National Park area)*

Soil type: *Clayey-calcareous soil*

Training system: *Row*

Farming system: *Sustainable integrated agriculture*

Vineyard density: *5200 grapevine per hectare*

Yield per hectare: *10 000 kg*

Harvesting: *Mechanical*

Time of harvest: *Mid - October*

Fermentation: *In stainless steel vat at 24° - 26° C*

Malolactic fermentation: *Spontaneous*

Ageing:

*12 months in barrel  
6 months in bottle*

Average analytical data:

- Alcoholic strenght	14,00 - 14,50 % v./v.
- Sugar	2,00 - 2,50 g/l
- pH	3,40 - 3,60
- Total acidity	5,00 - 5,50 g/l
- Volatile acidity	0,30 - 0,40 g/l

Further available volumes: 0,375 l and 1,5 l

