

Testarossa Rosso

Appellation: *Montepulciano d'Abruzzo Riserva*

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: *Manual*

Time of harvest: *End of October
beginning of November*

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

Malolactic fermentation: *Spontaneous*

Ageing:
*24 months in barriques
24 months in bottle*

Average analytical data:

- Alcoholic strenght	14,40 - 14,80 % v./v.
- Sugar	2,00 - 2,50 g/l
- pH	3,50 - 3,60
- Total acidity	4,50 - 5,50 g/l
- Volatile acidity	0,30 - 0,50 g/l

Further available volumes: 1,5 l, 3 l and 5 l

