



APPELLATION:	Civitella d'Agliano I.G.T. (typical geographical indication)
GRAPE VARIETALS:	Montepulciano 100%
CHARACTERISTICS OF THE VINEYARD:	Located on a hillside traversed by veins of gravel, the vineyard covers two hectares. Vine density is 5000 plants per hectare and the Guyot training system is used.
VINIFICATION:	The must is left to macerate, with skin contact lasting 10 to 12 hours, before racking and cold-settling to remove all sediment, after which controlled-temperature alcoholic fermentation begins.
MATURATION:	In stainless steel tanks for four months
AGING:	In the bottle for at least three months
LONGEVITY:	It ages well for 3 to 4 years.
COLOUR:	Onion-skin pink
NOSE:	Intense notes of fresh fruit and red and black cherry
PALATE:	Robust, warm and enveloping with a fresh full-flavoured finish
SERVING TEMPERATURE:	10 - 12° C



SERGIO MOTTURA

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