



## MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

### DESCRIPTION

The altitude of the mountains, alleviated by the proximity of the Adriatic Sea, makes this wine both well-structured and easy to drink. The vineyards, situated at between 300 and 500 m above sea level, yield a full-bodied red wine.

### WINEMAKING

Red vinification, with maceration on the skins, frequent pressings and fermentation at controlled temperature of about 25-28° C. Malolactic fermentation and stocking in stainless steel tanks. Ageing in bottle.

### WINEMAKER'S NOTES

A full-bodied red with marked yet gentle tannins and an average level of alcohol, which displays hints of ripe fruits such as blackberries and morello cherries as well as spicy notes.

### FOOD PAIRING

Excellent with red meat dishes, seasoned cheeses and game. To be served at 18° C.

### CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



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**Geographic Area**  
Between Chieti  
and Casalbordino

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**Alcohol**  
12.5 %

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**Grapes/Blend**  
Montepulciano 100%

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**PH**  
3.20

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**Total acidity**  
5.48 g/l

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**Harvesting Period**  
Mid September

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**Residual sugar**  
7.30 g/l