



APPELLATION:	Civitella d'Agliano I.G.T. (typical geographical indication)
GRAPE VARIETALS:	Merlot 80%, Montepulciano 20%
CHARACTERISTICS OF THE VINEYARD:	Located on a hillside traversed by veins of gravel, the six hectares of the "Colle Rosso" vineyard are planted with Merlot (4 hectares) and Montepulciano d'Abruzzo (2 hectares). The vine density varies from 7000 to 5000 plants per hectare, depending on the soil quality and varietal. The Guyot training system is used.
VINIFICATION:	Primary fermentation takes place in steel tanks at a temperature of 28°C. During maceration, several punch-downs and pump-overs are done every day. Malolactic fermentation takes place in steel tanks.
MATURATION:	In stainless steel tanks for six months
AGING:	In the bottle for two months
LONGEVITY:	It ages well for 5 to 6 years.
COLOUR:	Ruby red
NOSE:	It has a herby bouquet with strong notes of tobacco and mint and undertones of liquorice, pepper and coffee on the finish.
PALATE:	Full-bodied and distinctly salty with elegant tannins and good overall persistence.
SERVING TEMPERATURE:	16° C



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