



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: DE ANGELIS

Brand name: MONTEPULCIANO D'ABRUZZO BIO DOC

Vintage: 2021

PDO/PGI/TO:

Grape variety(-ies): 100% MONTEPULCIANO

Date bottled: 07/04/2022

Winemaking Regiment: determined with 4-parameter maturation curve: sugar, total acidity, pH, phenols. Vinification with maceration of the skins with the must for 8 to 12 days in stainless-steel tanks at 22-26 C. after the first decantation in November, maturation for 6 - 9 months in stainless-steel tanks with at least one decantation per month for cleaning and oxygenation purposes.

Viticultural methods: ORGANIC CERTIFIED

Vegan: YES

Yields: 90 hl/ha

Trellising system: SPURRED CORDON

Elevation: 250/300

Soil: MEDIUM TEXTURE

pH: 3,47 **Total SO₂:** 80mg/l **Alcohol:** 13% **Residual Sugar:** 2,9g/l **Total Acidity:** 5,5g/l

Flavor of the wine: good sense of body, harmonious, with aromas which range from red fruits to the rustic vinous mouthfeel of the Montepulciano grape.

Food/wine pairing: perfect with all types of red meat dishes even the richest, Italian salami and cold meats, fresh cheeses.