

GRANARO

Montepulciano d'Abruzzo D.O.C.

TYPE: Red wine.

GRAPE(S): Montepulciano 100%.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: 10.00 hectares.

ALTITUDE OF THE VINEYARD: 180 m above sea level.

SOIL TYPE: Medium calcareous mix.

TRAINING METHOD: Pergola abruzzese.

HARVEST: In October.

YIELD PER HECTARE: 12,000 kg of grape clusters.

VINIFICATION: Fermentation and maceration occur for 14 days in stainless steel containers at a controlled temperature. Fermentation takes place in stainless steel tanks after prompt racking.

BOTTLING: Spring after harvest.

COLOUR: Ruby red.

FEATURES: Strong fragrance with slight scent of wild cherry. Balanced and pleasant taste, slightly tannic and velvety.

ALCOHOLIC CONTENT: 13%.

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GRANARO

Trebbiano d'Abruzzo D.O.C.

TYPE: White wine.

GRAPE(S): Trebbiano d'Abruzzo 100%.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: 4.00 hectares.

ALTITUDE OF THE VINEYARD: 180 m above sea level.

SOIL TYPE: Medium calcareous mix.

TRAINING METHOD: Pergola abruzzese.

HARVEST: grapes are selected and picked by hand in early October.

YIELD PER HECTARE: 12,000 kg of grape.

VINIFICATION: Selection of grapes, fermentation in temperature-regulated stainless steel containers, followed by refinement.

BOTTLING: the January after the harvest.

COLOUR: Brilliant straw, with greenish highlights.

FEATURES: Intense perfume, fruity, with a scent of apples. Ample pleasant, fresh taste with elegant body and excellent aromatic persistence.

ALCOHOLIC CONTENT: 12.5%.

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GRANARO

Cerasuolo d'Abruzzo D.O.C.

TYPE: Cerasuolo wine.

GRAPE(S): Montepulciano 100%.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: 3.00 hectares.

ALTITUDE OF THE VINEYARD: 180 m above sea level.

SOIL TYPE: Medium calcareous mix.

TRAINING METHOD: Pergola abruzzese.

HARVEST: First two days of October by manual picking and selection of grapes.

YIELD PER HECTARE: 12,000 kg of grape clusters.

VINIFICATION: Selection of grapes. Fermentation in stainless steel containers where the temperature is regulated; drawing off of the must. Refinement follows in stainless steel containers.

BOTTLING: the January after the harvest.

COLOUR: Cherry.

FEATURES: Notes of raspberry stimulate the nose and the taste-buds.

ALCOHOLIC CONTENT: 13.5%.

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