

INVIDIA *"is not a happy man that no one envies"* (ESCHILO)

Montepulciano d'Abruzzo D.O.C.

TYPE: Red wine.

GRAPE(S): Montepulciano 100%.

Production area: Contrada Granaro Pianella (PE).

EXTENSION OF THE VINEYARD: 10.00 hectares.

ALTITUDE OF THE VINEYARD: 210 m above sea level.

SOIL TYPE: Medium calcareous mix.

TRAINING METHOD: Pergola abruzzese.

HARVEST: After 20th October by manual picking and selection of grapes.

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

VINIFICATION: Uncrushed grapes stay 120 hours in maceration into stainless steel containers at a controlled temperature of 25° C. Drawing off follows with a controlled alcoholic fermentation in containers whose temperature is regulated to 18° C.

COLOUR: beautiful red wine.

FEATURES: First approach gives mineral notes. Intense fragrances with notes of sour cherry and tobacco open in the mouth.

ALCOHOLIC CONTENT: 13.5%.

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CHIARIERI

INVIDIA *"is not a happy man that no one envies"* (ESCHILO)

Abruzzo Passerina D.O.C.

TYPE: White wine.

GRAPE(S): Passerina 100%.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: 2.00 hectares.

ALTITUDE OF THE VINEYARD: 210 m above sea level.

SOIL TYPE: Medium calcareous mix tending to clay.

TRAINING METHOD: Pergola abruzzese.

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

YIELD PER HECTARE: 11,000 kg of grape clusters.

VINIFICATION: Uncrushed grapes stay 24 hours in maceration into stainless steel containers at a controlled temperature of 5° C. Fermentation is made with selected yeasts. Alcoholic fermentation in containers whose temperature is regulated to 14° C.

COLOUR: Golden, brilliant and intense yellow.

FEATURES: Excellent mineral notes and wide nuances of fragrances since the first approach. Mature Mediterranean fruits reveal their sensation to the taste with an aroma of Golden apple and bread crust.

ALCOHOLIC CONTENT: 13%.

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CHIARIERI

INVIDIA *"is not a happy man that no one envies"* (ESCHILO)

Cerasuolo d'Abruzzo D.O.C.

TYPE: Cerasuolo wine.

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: 3.00 hectares.

ALTITUDE OF THE VINEYARD: 210 m above sea level.

SOIL TYPE: medium calcareous mix.

TRAINING METHOD: pergola abruzzese.

HARVEST: first ten days of October by manual picking and selection of grapes.

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

VINIFICATION: Uncrushed grapes stay 12 hours in maceration into stainless steel containers at a controlled temperature of 5° C. Drawing off follows and fermentation of the must is carried out with selected yeasts. Alcoholic fermentation in containers whose temperature is regulated to 14° C.

COLOUR: Typical cherry.

FEATURES: It shows sophisticated notes of forest fruits at first smell. Fresh and intense fragrances with raspberry nuances open in the mouth.

ALCOHOLIC CONTENT: 13%.

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