

# VINUM HANNIBAL

## Montepulciano d'Abruzzo D.O.C.

### Riserva

#### Terre dei Vestini

**KIND:** Red wine.

**GRAPES:** Montepulciano 100%.

**PRODUCTION AREA:** Contrada Pusciana in Pianella (PE).

**EXTENSION OF THE VINEYARD:** Ha 2,34,00.

**ALTITUDE OF THE VINEYARD:** 198 mt above sea level.

**SOIL TYPE:** Calcareous tending to clay.

**TRAINING METHOD:** Cordon spur.

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

**YIELD PER HECTARE:** 9.000 kg of grape clusters.

**VINIFICATION:** Fermentation and maceration occurs for 21 days in stainless steel containers at a controlled temperature. Malolactic fermentation and subsequent refinement in French oak barrels of 20 hl.

Racking and bottling without filtering and further refining in the bottles.

**BOTTLING:** 36 months after harvest.

**COLOUR:** Full ruby red.

**FEATURES:** It shows complexity at first smells. Forest fruits and balanced liquorice open in the mouth, with a pleasant tannicity.

**ALCOHOLIC CONTENT:** 14,5%.

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