

ROSSO TULLUM 2017

Denominazione di Origine Controllata
e Garantita



- ✂ Type: RED WINE
- ✂ Appellation: TULLUM - DOCG
- ✂ Grape variety: 100% Montepulciano

Serving information

- ✂ Temperature: 18-20 °C
- ✂ Food pairing: Red meats and white, sausages and seasoned cheeses

Organoleptic characteristics

- ✂ Color: red ruby
- ✂ Aroma: intense, supple with hints of caramel and cherry
- ✂ Taste: full bodied and persistent taste

Terroir and vineyard features

- ✂ Area: Tollo
- ✂ Altitude: 180 m from sea level
- ✂ Soil type: medium slighty calcareus and shallow sandy
- ✂ Exposure to the sun: South-East
- ✂ Age of vines: 20 years
- ✂ Density of vines per hectare: 1600
- ✂ Cultivation system: pergola Abruzzese
- ✂ Yield per hectare: 90 quintals
- ✂ Harvesting: hand-picked in the second week of October

Vinification

- ✂ Process: maceration of skins in small ateel tanks at controlled temperature for one month
- ✂ Ageing: steel tanks for 6 months, 24 months in wooden tonneaux, 12 months in bottle

Technical features

- ✂ Alcohol: 15%
- ✂ Total acidity: 6g/lit; PH: 3.80
- ✂ Residual sugar: 2 gr/lit
- ✂ EAN code: 8058180570150
- ✂ DUN code (6 bottles per case): 18058180570057