



Manes

Passito Rosso I.G.T.



500 ml



Production area: Pollutri (CH)

Grape type: Montepulciano d'Abruzzo 100%

Name: Passito rosso IGT Terre di Chieti

Growing type: row - spurred cordon

Year of planting: 1999

Land area: 00.50.00 ha

Land aspect: South-East

Altitude: 210 m a.s.l.

Density: No. 3400 plants per hectare (spurred cordon row)

Production: 1.5 Kg per plant

Harvest period: from 20th to 30th October - manual harvest in cases with subsequent partial drying until the required parameters are achieved

Vinification: soft pressing of the grapes, maceration for at least 15 days on the skins at controlled temperature, followed by oak-barrel aging first and bottle aging then

Colour: intense red

Bouquet: lingering with hints of ripe red fruit and jam, and with light notes of liquorice and vanilla

Palate: well-balanced and harmonious, with a pleasant touch of tannin

Serving temperature: serve cool at 14°-16°C