



# VERSO SERA

Colline Teramane Montepulciano d'Abruzzo DOCG

**FIRST VINTAGE:** 2017.

**PRODUCTION AREA:** Company owned vineyards located in the district of Controguerra.

**VARIETY:** Montepulciano 100%.

**ALTITUDE:** 260 m a.s.l.

**SOIL:** Medium textured with abundant gravel.

**TRAINING SYSTEM:** Cordon trained/ Spur pruned.

**PLANT DENSITY:** 5.000 plants per hectare.

**YIELD PER HECTARE:** 60 quintals approx.

**YIELD PER VINE:** 1.2 kgs approx.

**HARVEST:** Hand picked, mid-October.

**VINIFICATION:** In small, temperature controlled cement tanks. The maceration on skins lasts for approximately 28 days. Aging takes place in 30HL barrels for about 10 months.



## SIGHT

An intense, impenetrable ruby red.



## SMELL

Intense and complex. Scents of ripe fruit such as plum, blackberry and currant give way to a bouquet of spices like tobacco and leather, typical of the variety.



## TASTE

Complex and full-bodied with smooth, velvety tannins.

