

“MICARONE,” MONTEPULCIANO D’ABRUZZO, DOC, 2008

Marchesi de’ Cordano



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Founded in 2003, Francesco D'Onofrio's winery has about 124 acres of vineyards in Loreto Aprutino and Ripa Teatina in the province of Chieti.

Tasting notes: Mouth filling with hints of dark cherries, wild berries and--do we dare say it--wonderfully grapey. This has good structure, is easy drinking and very affordable.

Region: Abruzzi

Classification: Montepulciano d’Abruzzo

Area of Production: Villamagna (CH)

Grape Variety: 100% Montepulciano

Soil: Calcerous

Average Age of Vines: 1993

Trellising System: Guyot and Spur Pruned Cordone

Spacing of Plants: ~ 1050 plants per acre

Production per Acre: 5.80 tons

Vinification Technique: Maceraion at least 5-7 days on the skins controlled temperature (25C).

Maturation: Stainless Steel

Total Acidity: 5.75 g/l

Residual Sugar: 0.39 g/l

PH: 3.21

Alcohol: 12.50%

Total Cases Produced: 10,000