



Wijnfiche

Castorani – Amorino | Montepulciano d'Abruzzo DOC Italy (ABRUZZO) – 2018

Domain

Castorani

The estate, owned by F1 pilot Jarno Trulli since 1999, is located in Abruzzo near the town of Alanno, and has 35 hectares of vineyards, mainly planted with Montepulciano and Trebbiano. The average age of the vineyard is 30 years. Everything happens according to organic principles.

Vinification

Meters above sea level: 340 metres

Exposure: southeast.

Training system: traditional overhead trellis system "pergola" of Abruzzo region and vertical trellis system.

Yield per hectare: 8 t/ha.

Soil: deep clay soils with a rich texture.

Harvest: by hand in October, accurate grape selection, partially overripe.

Vinification: fermentation with skins at 30° C frequent pump-over "délestages", and maceration for over 40 days in 150 hl vats.

Malolactic Fermentation: during maceration with skins.

Ageing: 12 months in wooden barrels "sur lies".

Bottle Ageing: over 6 months.

Taste

Colour: deep ruby red, with violet notes.

Aroma: concentrated, spicy liquorice, aromas of small forests fruits, with light hints of pepper, vanilla, and chocolate.

Taste: very structured to the palate, full bodied and rich, with harmonious and elegant tannins.

Long after taste finish, intense and persistent, with notes of preserved fruits and spices.

Food pairing

Beef tongue in Madeira sauce | Meat - red, grilled | Calfmeat

General information

Type: Red wine

Grape varieties: Montepulciano (100%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

