



## **BARONE CORNACCHIA MONTEPULCIANO D'ABRUZZO D.O.C.**

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| <b>Grapes:</b>            | 100% Montepulciano                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Vineyards:</b>         | In the province of Teramo the estate dominates the fertile valley of the Vibrata, lying at 240 meters above sea level. The soil is calcareous and stony which is excellent for drainage. The moderating breezes from the sea which is 15 km from the estate allow for perfect ripening. Baron Filippo Cornacchia started growing Montepulciano vines at the end of the 19 <sup>th</sup> Century and is considered the pioneer in the aging and bottling of Montepulciano in Abruzzo. Cornacchia currently has 32 hectares of vineyard and the vines are 20 to 40 years old. No herbicides or pesticides are used. The grapes are grown using organic practices. |
| <b>Harvest:</b>           | October– by hand.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Yield per hectare:</b> | 110 Quintals per hectare                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Vinification:</b>      | 5 to 6 days maceration on the skins with a daily pumping over of the juice. Fermentation takes place in stainless steel at 28-30 °C.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Aging:</b>             | 6-8 months in casks of Slavonian oak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Acidity:</b>           | 7                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Alcohol:</b>           | 13% by vol.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Color:</b>             | Deep ruby red with violet-purple reflections.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Bouquet:</b>           | Complex, fruity bouquet with, cassis, black cherry and herbs.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Taste:</b>             | Lush currant and black cherry fruit with velvety soft tannins and perfect fruit acid balance. A wine of great harmony and intensity, it is Italy in a glass. The finish is long and smooth.                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Foods:</b>             | Grilled or roasted white and red meats, dishes flavored with mushrooms, garlic and rosemary. Excellent with polenta dishes and game. Spicy tomato and bacon pasta called Amatriciana and Olivi Ascolani (green olives with meat stuffing).                                                                                                                                                                                                                                                                                                                                                                                                                      |