

Jorio Montepulciano d'Abruzzo DOC


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Origin

Country	Italy
Wine Region	Abruzzo, Montepulciano d'Abruzzo DOC
Winery	Umani Ronchi

Technical Data

Grape Varieties	Montepulciano
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	The grapes are destemmed and lightly pressed, then undergo maceration for 10 to 12 days in stainless steel fermentation vats. The temperature in this period is kept between 26°C and 28°C. As soon as the alcoholic fermentation is over, the wine undergoes malolactic fermentation.
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Ageing	About 50% is aged in 5000-8000 litre oak casks, and the rest in barriques (third or fourth passing), for a period of about 12 months, followed by several more months in the bottle.
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Description

In Brief	Jorio is Umani Ronchi's selected Montepulciano d'Abruzzo DOC. It was created in the mid-nineties to express the great potential of this varietal, in collaboration with fanatically dedicated Abruzzese winegrowers with vineyards in particularly favourable areas for its growth.
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Tasting notes	Deep ruby red colour. On the nose: plums and red cherries, followed by balsamic and salty notes on a background of ripe liquorice. With eloquent and clean tannins in the mouth, the wine comes across as full-bodied and vigorous, with a long and intense finish.
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Food Pairing	Pasta with meat sauces, roasted white and red meat.
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Notes

