

DRAGANI

MONTEPULCIANO D'ABRUZZO DOC "SELVA DE CANONICI"



Selva de' Canonici is the epitome of the Montepulciano d'Abruzzo category product, combined with a technique that ages the wine in 25 hectolitre oak barrels, followed by bottle refining. The product is made from a selection of from the historic vineyards that fall within the Caldari territori of Ortona. Processing is carried out with long maceration of the marc in traditional wine-makers. Refining takes over a year in large capacity containers. Ageing in wooden casks completes the two-year maturing cycle.

Montepulciano d'Abruzzo aged in Allier oak barriques, reserves a most pleasant surprise as the result is a great red wine that does not pale in comparison with the famous wines of Northern Italy. Montepulciano generosity, attacked by micro-oxidisation that occurs in small barrels will endow the wine with their aroma, and make Dragani family grapes the pride of the entire company. Production is rigorously limited.

Place of production: Ortona (Prov. di CH).

Grape : 100% Montepulciano d'Abruzzo.

Wine making:

Fermentation: in steel cistern with maceration on the skins under controlled temperature.

Aging: at least 18 months in 25hl Slavonia oak barrels. Refining in steel cistern for 6 months, then in bottle for 3 months.

Alcohol : 13% Vol.

Sugar : 3 g/l .

Antioxydant : Metabisulfite of Potassium, Ascorbic Acid (Vitamin C) and Arabica Gum.

Aging time : about 4 years

Food pairing : fantastic either with meat such as roasted or braised beef, or with season cheese.

Serving temperature: 16 – 18° C.

Tasting comments:

Aspect: purple red with garnet tendency.

Nose: berries evolving into spicy notes.

Pallet: very good structure, well balanced thank to sweet but intense and persistent tannins, evolving into a strongly fruity finish.