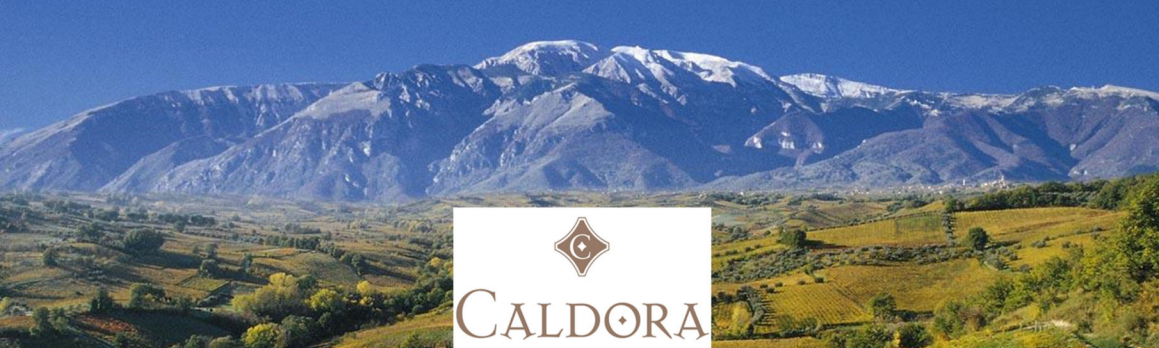




CALDORA MONTEPULCIANO D'ABRUZZO DOC

CALDORA

Caldora is located in Abruzzo on the Adriatic coast and is part of the Fantini group.

The Abruzzo region is described as an endless vineyard from the mountains to the sea and encompasses two main wine appellations; Teramo and Chieti. Caldora has a special arrangement with a number of local family owned vineyards, 1500 hectares in total, in the two coastal provinces of Teramo to the north and Chieti to the south. The vineyards are predominately native varieties such as Montepulciano and Sangiovese with a small selection of international varieties such as Chardonnay. Their award-winning winemaking team carefully selects the best portions of each vineyard depending on the clones, position in the vineyard and age of the vine. They then direct the farming of these vineyard rows to ensure the highest quality grapes.

WINEMAKING

The grapes for the production of Caldora Montepulciano are sourced from Chieti. The vineyards are situated around the towns of Ortona, San Salvo and pollutri on the Adriatic coast of the Abruzzo region. Facing south east vines are planted on a mix of clay and limestone soils. All grapes are hand harvested with manual selection of the best bunches when they arrive to the winery. The grapes undergo delicate crushing and de-stemming and pre-fermentative cold maceration for four days in order to extract color and some tannins. Fermentation takes place in stainless steel tanks at 24-26°C for 8-10 days.

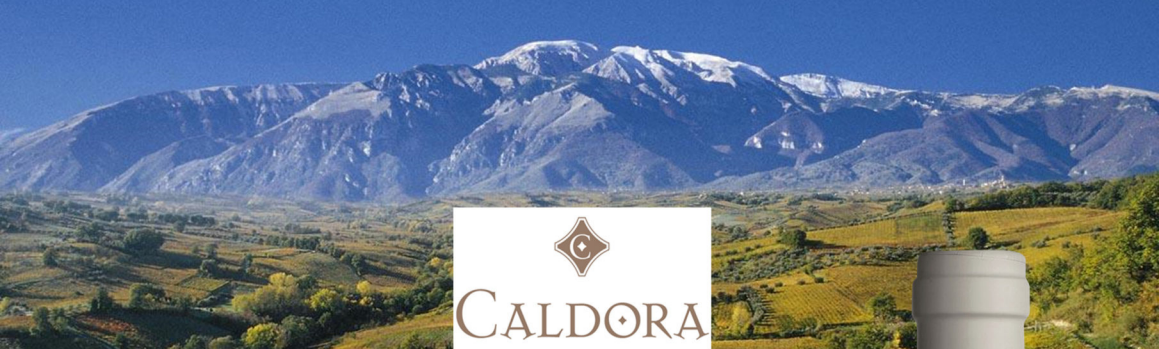
WINEMAKER'S NOTES

This 100% Montepulciano is ruby red with a garnet rim. Intense, persistent and fruity (red fruits, plum) with hints of vanilla and a strong aroma of wild berries. On the palate full-bodied, tannic and well balanced, intense and persistent with a clean aftertaste. Best served with salami, rich dishes, meat and cheese.

TECHNICAL DATA

Alcohol: 13%





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