



SERGIO MOTTURA

CIVITELLA ROSSO

- Classification:** Civitella D'Agliano I.G.T. (Typical Geographic Indication).
- Grapes:** Merlot 85%, Montepulciano 15%.
- Characteristics of the vineyard:** Located on a hillside run by gravel veins, the "Civitella rosso" vineyard is 6 hectares planted with Merlot and Montepulciano d'Abruzzo. The vines density varies from the 7000 to 5000 plants per hectare, according to the soil conditions, with Guyot pruning.
- Vinification:** Alcoholic fermentation happens in steel containers at a temperature between 25 and 28° C. During the soaking process, not less than 15 days, two "délestage" (soaking the skins) are made daily to allow skin extraction. The malolactic fermentation in steel containers.
- Maturation:** In steel containers for six months.
- Refining:** In bottle for two months.
- Longevity:** It ages well for 3/4 years.
- Colour:** Ruby red.
- Perfume:** Strongly distinctive of the variety with scent of woody fruits on an elegant wood base.
- Taste:** Harmonious, mature, spicy bearing still a rich tanning flavour.
- Serving temperature:** Room temperature.
- Well suited for:** I suggest serving it with all roast and stewed meat dishes such as country style chicken, roast-beef, boar stew with gin berries, roast duck.
I would exclude all game dishes and braised stews that require red wines of greater ageing and consistency.
- Standard analysis:** Alcohol 13.5%, acidity 5.00 g/l, dry extract 19.5 g/l

SERGIO MOTTURA Loc. Poggio della Costa,1
01020 CIVITELLA D'AGLIANO (VT)

Tel.0761/914533 - Fax 0761/915783 - E-mail:mottura@isa.it - www.motturasergio.it

SERGIO MOTTURA



CIVITELLA ROSSO
2003

imbottigliato all'origine da
SERGIO MOTTURA
CIVITELLA D'AGLIANO - ITALIA