



United Cellars



PODERE LA REGIA SPECULA

Montepulciano d'Abruzzo
"Colline Terramane" D.O.C.G. 2017

A beautiful full-bodied Montepulciano with density of fruit and ripe tannins

VINEYARDS

The wine originates from a selection of various preexisting Montepulciano grape clones in some of our vineyards. Our goal was to create a wine with traditional character, featuring the qualities of the genuine ancient rootstocks. By adhering to the new DOCG standard for the "Colline Terramane" denomination, with its severe regulations, including strict limits on production and significantly longer vinification and ageing times, we have obtained a product of excellent quality with far more smoothness and delicacy than the basic Montepulciano DOC.

WINEMAKING

Vineyard Regia Specula - Montepagano Hills (TE) - Southern exposure - Spring pruning and thinning by hand. Grapes harvested by hand - Smooth pressing after 10/12 days maceration on the skins - Aged for 12 months after malolactic fermentation, partly in Tonneaux, partly in 20 hl middle barrels - Settle for other six months in the bottle before to be in trade.

TASTING NOTE

Vermilion red with pinkish highlights. Fragrant and versatile primary aromas. Structured and persistent taste; traces of sour cherries and red fruits with a light tannin ending.

PRESS & ACCOLADES

92 points - vintage 2017 - *James Suckling*

PRODUCER

Orlando Contucci Ponno

ORIGIN

*Colline Terramane
Abruzzo, Italy*

APPELLATION

*Montepulciano d'Abruzzo
Colline Terramane D.O.C.G.*

WINERY SIZE

31 Ha

WINEMAKER

Marina Orlandi Contucci Ponno

VARIETIES

100% Montepulciano d'Abruzzo

AGING

12 months in French oak barrels

AGE OF VINES

17 Years

ELEVATION

150 - 200 m

SOIL

Alluvial Gravel

ALCOHOL CONTENT

13.5 %

MAX YIELD

9,000 Kg/Ha

FARMING

Sustainable practices