



VIGNAMADRE

BECCO REALE MONTEPULCIANO D'ABRUZZO DOC



Becco Reale is a tribute to the Beccaccia, Italian for woodcock. We dedicated this wine to this rare and beautiful bird as a symbol of our commitment to low intervention farming. This Montepulciano will amaze you with its complexity, elegance and longevity: a wine for special occasions! Best served at 59° F.

TYPE: Red

VARIETY: Montepulciano d'Abruzzo 100%

DENOMINATION: Montepulciano d'Abruzzo DOC

VINTAGE: 2019

PRODUCTION AREA: Province of Chieti

TERROIR: clay, limestone with

EXPOSURE: South **ALTITUDE:** 380 m a.s.l.

TRAINING SYSTEM: Guyot

AVERAGE PRODUCTION PER HECTARE: 80

HARVEST PERIOD: October



VINIFICATION SYSTEM: stainless steel, controlled temperature fermentation. After resting in INOX vats, the wine is aged for six months in tonneaux, and released after at least 6 months of bottle ageing.

ALCOHOL CONTENT: 13.5% Vol.

RESIDUAL SUGAR: 4.5 g / l

TOTAL ACIDITY: 5.6 g / l

COLOR: Intense ruby red with purple hues

BOUQUET: small red fruits, violets, licorice, black pepper, wet leaves

TASTE: Excellent structure with soft, sweet tannins and long persistence.

SERVING SUGGESTIONS: cured meats and cheeses, meat based sauces for pasta or polenta, grilled lamb.

SERVICE TEMPERATURE: 15 ° C

From the first "DYNAMIC ENERGETIC VINEYARD" conceived and patented by Giannicola Di Carlo.

The vineyard represents the natural temple where the colors blend with the energy of the 7 Chakras and interact positively on the vines through the effect of Chromotherapy and Biophilia. A project that improves biodiversity, soil vitality, positive frequencies on plants, fruits, people, animals and insects... in favor of our final product... wine!

