

Bajo

Montepulciano d'Abruzzo
Denominazione di origine controllata

Our estate grapes produce this fine example of Montepulciano d'Abruzzo every vintage. The name Bajo (Bay) given to our town's most important street comes from the hair color of some horses. Bay is one of the most common coat colors in many horse breeds. Select vineyards with stony and calcareous soil are carefully managed to produce this classic wine. This vibrant red from Abruzzo displays a violet color and an intense bouquet of ripe red fruit, finely framed with spices.

Variety

Montepulciano d'Abruzzo 100%

Production area

Italy, Abruzzo, Pescara,
Loreto Aprutino/Collecorvino

Age of the vineyard: 10-15 years

Altitude: 300 metres above sea level

Yield per hectare: 14.000 Kg/ha

Vineyard size: 25 ha

Growing system: Guyot-Overhead trellis

Exposure: South-east

Technical data

Alcohol: 13% vol. / **pH:** 3,50

Total acidity: 5,5 g/L

Residual sugar: 4,3 g/L

 **Ageing potential** 4 years

Recommended pairings

 Italian specialties such as lasagna, barbecued meats, baccalà.

Soil structure

Highly calcareous.
34% sand, 28% silt, 38% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

 **Production** 330.000 bottles

Grape production is 14.000 kg and 98 hectolitres per hectare, 8.750 grammes per plant, with 1 plant giving 8 bottles.

 **Serving temperature** 18°C

