

1.	Product Name	Montepulciano d'Abruzzo D.O.P. "TENUTA GIGLIO"
2.	Type	Red
Soil and method of cultivation		
3.	Area and Location of vineyards	Tollo
4.	Type of grapes	Montepulciano d'Abruzzo 100 %
5.	Altitude (above sea level)	130 - 150 metres above sea level
6.	Soil type	Clay – limestone
7.	Exposition to sun	South –east
8.	Age of vines	15 - 20 years
9.	Density of cultivation vines/hectare	1600 vines
10.	Yield of product per hectare	13.000 Kg. (130 q.li)
11.	Method of cultivation	Canopy
12.	Harvest period	Beginning of October
Vinification		
13.	Type and time of maceration of the skins	Maceration of the skins at controlled temperature.
14.	Temperature of fermentation in °C	+/- 28°C
15.	Malolactic Fermentation	Partial
16.	Refinement	In stainless steel tanks for 6 months
Physical and chemical Characteristics		
17.	Alcohol degree	13 % by volume
18.	Total dry extract	31 gr./l
19.	Total acidity	5,60 gr./l
20.	pH	3,45
21.	Residual suger	2.5 gr./l
Description		
22.	Colour	Ruby red with violet reflexes.
23.	Fragrance	Small red berry fruits, wild cherry, violets, delicate and spicy.
24.	Taste	Full bodied, well structured with soft and well balanced tannins.
Serving suggestions		
25.	Temperature in C°	18°C
26.	Serve alongside	First courses, roasts, seasoned meats and semi-mature cheeses.