

**TERRA D'ALIGI®**

## Tatone - *The Maturity*

### TYPOLGY

Montepulciano d'Abruzzo DOC

### GRAPE VARIETY

Montepulciano d'Abruzzo 100%

### VINEYARDS

In the property vineyard "Forca di Lupo", 50% tent grown and 50% grown in rows with 4000 vines/hectare

### GROUND

Clayey and chalky

### VINIFICATION

Fermentation in stainless steel, long maceration on the skins at controlled temperature

### REFINING PROCESS

24 months in big barrels made of oak of Slavonia and 3 months in bottle

### STYLE

A mature and complex "reserve" wine

### ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color with violet shimmers and garnet shades. Aroma of red mature fruit fuses with sweet spicy notes. Of excellent structure, elegant, balanced and of long persistence.

