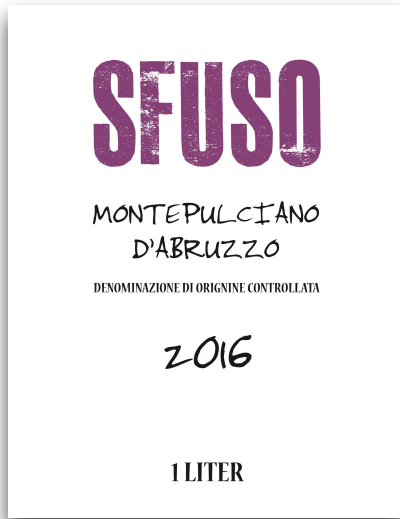




## SFUSO Montepulciano d'Abruzzo 2016, 1L

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REGION	Montepulciano d'Abruzzo D.O.C.
GRAPES	100% Montepulciano
VITICULTURE	Sustainable farming. Vines are planted with a south facing exposure at an altitude of 250 meters abs. Spurred cordon vine training at 4,000 vines/ha. Typical yield: 9,000 kg/ha.
VINICULTURE	Grapes are hand harvested and fermented in 10,000L cement vats, with a 7-9 day maceration. The wine is matured 7 months in vats prior to bottling.
SOIL	Silt and clay, rich in morainic material.
ALCOHOL	13.5%

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“Sfuso” is Italian meaning “loose wine,” as in unpackaged or bulk. More properly defined: bulk wine; wine from the cask (the barrel or container where wine is fermented, matured, stored or shipped). So, this is slightly different because we sprung for the bottle. Beyond that, this is straight from the spigot... the concept here is good wine that is affordable and as approachable as what locals drink on a daily basis.

Made from grapes grown on a single estate in the hills near Pescara, where the vineyards are planted on terraced plots 250 meters above sea level. The Abruzzo region is situated between the Apennines foothills to just a few miles inland from the Adriatic coast, and is one of Italy's most mountainous wine growing regions. The warm climate, typically Mediterranean, is mitigated by the cool breezes of the Adriatic sea and by the dry winds of local mountains. These air currents favor an exceptional concentration of body and fruit in the wines of Abruzzo.

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