



CITRA



PRODUCER PROFILE

Winemaker: Davide Dias, Lino Olivastri
Total acreage under vine: 14800
Estate founded: 1973
Winery production: 24,000,000 Bottles
Region: Abruzzo
Country: Italy

Citra Montepulciano d'Abruzzo DOP 2017

WINE DESCRIPTION

Codice Citra was founded in 1973 when 3,000 small family growers decided to unite to form a winery dedicated to quality. The property, with its 6,000 hectares—14,800 acres—covers the majority of the Chieti province. Since its foundation, Codice Citra has focused on cultivating the most important, indigenous grape varieties within the province of Chieti.

ABOUT THE VINEYARD

These family owned properties, some with only 1 hectare, create a mosaic of small vineyards stretching north to south along the Adriatic coast and east to west from the sea to Majella Mountain. The range of climate and topography offers unparalleled quality and variety.

WINE PRODUCTION

Hand-harvested grapes are vinified in stainless steel tanks with a long maceration at a controlled temperature. The must is frequently pumped over to intensify the aromatics and the color. The wine is then finished in stainless steel tanks.

TASTING NOTES

Deep ruby in color with purple highlights. Classic Montepulciano aromas of wild berry, dried herbs, and black pepper are framed by chewy tannin and bright acidity.

FOOD PAIRING

With a full body, yet mild tannins, this wine pairs well with a variety of foods, including sauce-based first courses, roasts and mixed grills, game and seasoned cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Montepulciano d'Abruzzo DOC
Vineyard name:	Terramare
Vineyard size:	7,400 acres
Soil composition:	Calcareous and Pebbly
Elevation:	490 feet
Vines/acre:	700
Yield/acre:	5.7 tons
Exposure:	Various
Year vineyard planted:	2000
Average Vine Age:	35
Harvest time:	October
First vintage of this wine:	1973
Bottles produced of this wine:	500,000

WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	71 °F
Maceration technique:	Pumpovers
Length of maceration:	8 days
Malolactic fermentation:	Full
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Size of aging container:	120000-100000 liters
Length of aging before bottling:	2 Months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.9 %
pH level:	3.5
Residual sugar:	3.6 g/L
Acidity:	5.4 g/L
Dry extract:	29.5 g/L



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