



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 Merlot Terre di Chieti IGP 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

The vineyards have been passed down from generation to generation and have been cared for with love and passion for decades. 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. Winemaking process from vineyard to bottle led by world-renowned enologist Riccardo Cotarella.

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

Fragrant aromas and soft, round fruit flavors that develop into a smooth finish.

FOOD PAIRING

Medium bodied and fragrant, this wine pairs beautifully with roasted herbed chicken, lightly sauced red meats, and pasta.

VINEYARD & PRODUCTION INFO

Vineyard name:	Medium hills of Chieti province
Soil composition:	Calcareous, Clay, and Pebbly
Training method:	Abruzzo trellis
Elevation:	330 feet
Vines/acre:	700
Exposure:	Various
Year vineyard planted:	2000-2009
Average Vine Age:	35-45
Harvest time:	October
First vintage of this wine:	1992
Bottles produced of this wine:	200,000

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	71-77 °F
Maceration technique:	Pumpovers
Length of maceration:	4 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Size of aging container:	120000 liters
Length of aging before bottling:	2 Months
Length of bottle aging:	1 Month

ANALYTICAL DATA

Alcohol:	12.7 %
pH level:	3.45
Residual sugar:	5.3 g/L
Acidity:	5.9 g/L
Dry extract:	29.0 g/L



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