

FERZO



PRODUCER PROFILE

Estate owned by: Codice Citra
Winemaker: Davide Dias and Lino
Olivastri
Total acreage under vine: 80
Estate founded: 1973
Winery production: 109,100 Bottles
Region: Abruzzo
Country: Italy

Montepulciano d'Abruzzo DOP 2016

WINE DESCRIPTION

"Ferzo," in Italian refers to a patch of fabric that, when stitched together with others, creates a sail. The union of the finest viticultural "patches" in Abruzzo gives life to Ferzo, a distinctive line of wines which embody the best of region's indigenous grape varieties.

ABOUT THE VINEYARD

The vineyards that source Ferzo Montepulciano d'Abruzzo are found in the rolling hills that stretch between the Adriatic Sea in the East to the Appenine Mountains in the West. The relationship between mountains and sea is always felt in this part of Italy as temperature variations yield a constant breeze known here as the "brezza di terra".

WINE PRODUCTION

Ferzo Montepulciano is the product of 14 - 16 days' fermentation in stainless steel tanks held at a controlled temperature. Gentle extraction methods such as frequent pumpovers ensure rich color and presence of tannin while aeration helps to stabilize.

TASTING NOTES

Deep purple with ruby reflections, this is Montepulciano d'Abruzzo at its most loveable. A perfect balance between bright sour cherry and wild berries with hints of pepper and spice, all held together by elegant tannins and palate-cleansing acidity.

FOOD PAIRING

With its power, presence, and tannic structure, Ferzo Montepulciano is ideal paired alongside braised meats, grilled vegetables, hardy pastas, or sharp cheeses.

VINEYARD & PRODUCTION INFO

Vineyard size:	100 acres
Soil composition:	Calcareous, Clay, and Stony
Training method:	VSP
Elevation:	792 feet
Vines/acre:	1900 - 2200
Yield/acre:	3.6 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1982
Average Vine Age:	More than 30 years
Harvest time:	October
First vintage of this wine:	2014
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14-16 days
Fermentation temperature:	60-71 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	6-8 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L / 25 HL
Type of oak:	French
Length of aging before bottling:	14 MONTHS

ANALYTICAL DATA

Alcohol:	13.7 %
pH level:	3.4
Residual sugar:	3.8 g/L
Acidity:	5.8 g/L
Dry extract:	32.9 g/L



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