

LAVS VITÆ



PRODUCER PROFILE

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

Montepulciano d'Abruzzo DOP 2012

WINE DESCRIPTION

Laus Vitae represents the top of the quality pyramid for Codice Citra. Sourced from vines that average 40 years in age, and which grow at over 900 feet above sea level, the production of Laus Vitae is highly limited.

ABOUT THE VINEYARD

Grapes are grown in high altitude vineyards, at 900+ feet above sea level, and on 40-year-old vines. Winemaking process from vineyard to bottle led by world-renowned enologist Riccardo Cotarella.

WINE PRODUCTION

Grapes are hand-selected and hand-harvested. After soft pressing, a long maceration of the skins at a controlled temperature. First refined in stainless steel vats and later in big oak barrels, until reaching a high structural complexity for further refinement in smaller barrels.

TASTING NOTES

Full-bodied with a long, lingering finish. Soft, yet firm and balanced tannins with notes of red fruit, mulberry, sour cherry preserve, and violet. Hints of cocoa, black pepper, vanilla, nuts, and leather.

FOOD PAIRING

Complex and rich with layers of flavors, this wine pairs well with roasted red meats and game, pappardelle with boar, stuffed mushrooms, polenta with sausage, and aged cheeses, especially 5-8 year old Pecorino from Abruzzo.

VINEYARD & PRODUCTION INFO

Vineyard name:	Laus Vitae
Vineyard size:	30 acres
Soil composition:	Calcareous, Clay, and Stony
Training method:	VSP
Elevation:	924 feet
Vines/acre:	1900 - 2200
Yield/acre:	2.4 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1978-1985
Average Vine Age:	More than 40 years
Harvest time:	November
First vintage of this wine:	2002
Bottles produced of this wine:	8,000

WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks and wood barrel
Length of alcoholic fermentation:	18-25 days
Fermentation temperature:	71-77 °F
Maceration technique:	Punchdown and Aeration
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L / 25 HL
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.9 %
pH level:	3.6
Residual sugar:	6.9 g/L
Acidity:	6.1 g/L
Dry extract:	37.0 g/L



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