

CAROSO

*Montepulciano
d' Abruzzo*



PRODUCER PROFILE

Estate owned by: Codice Citra
Winemaker: Davide Dias and Lino
Olivastri
Total acreage under vine: 90
Estate founded: 1973
Winery production: 12,000 Bottles
Region: Abruzzo
Country: Italy

Montepulciano d'Abruzzo DOP Riserva 2013

WINE DESCRIPTION

The name Caroso is derived from the Italian, "Caro," meaning elegant, rich and valued. It is sourced from a selection of exceptionally old vines (more than 55 yrs) planted on undulating hillsides that overlook the Adriatic. This is a truly unique corner of the world and it produces a truly unique and refined wine.

ABOUT THE VINEYARD

The patches of old vine Montepulciano that source Caroso are interspersed with olive groves, gardens, and wildflowers. They rest on steep hillsides at more than 1,100 feet of elevation within view of the sea. Here, the vines are cared for by hand.

WINE PRODUCTION

Fermentation takes place in stainless steel. The wine is then transferred to French oak for the malolactic conversion and 24 months' aging. An additional 12 months refinement in bottle ensue before the wine is ready for release.

TASTING NOTES

Deep purple with hints of plums and blackberry preserve. Velvety tannins and moderate acidity frame a muscular structure and long finish.

FOOD PAIRING

Caroso Montepulciano d'Abruzzo stands up to the most regal of dishes, although it works equally well on its own as a *Vino da Meditazione*. A classic pairing is seared chateaubriand.

VINEYARD & PRODUCTION INFO

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|--------------------------------|-----------------------------|
| Vineyard name: | Contrada Caroso |
| Vineyard size: | 90 acres |
| Soil composition: | Calcareous |
| Training method: | VSP |
| Elevation: | 6,600 feet |
| Vines/acre: | 1700 - 1800 |
| Yield/acre: | 3.6 tons |
| Exposure: | Southeastern / Southwestern |
| Year vineyard planted: | 1960 |
| Average Vine Age: | More than 55 years |
| Harvest time: | October - November |
| First vintage of this wine: | 1973 |
| Bottles produced of this wine: | 12,000 |

WINEMAKING & AGING

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|-----------------------------------|--------------------------------|
| Varietal composition: | 100% Montepulciano |
| Fermentation container: | Steel Tanks and Wooden Barrels |
| Length of alcoholic fermentation: | 18-22 days |
| Fermentation temperature: | 71-77 °F |
| Maceration technique: | Pumpovers and Aeration |
| 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: | 24 MONTHS |
| Length of bottle aging: | 12 MONTHS |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 14.3 % |
| pH level: | 3.5 |
| Residual sugar: | 4.5 g/L |
| Acidity: | 5.8 g/L |
| Dry extract: | 33.5 g/L |



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