

LE CHIANTIGIANE

Le Chiantigiane is a partner with a growing number of small wineries and co-ops in Tuscany, Umbria, Abruzzo, Sicily and Sardinia. The consortium works with these small producers by providing the support of modern agronomy and technology to help them produce a consistent level of quality wine expected in a market that demands both quantity and value as well. The goal of Le Chiantigiane is to marry tradition with quality and preserve the culture of the small Italian winegrower. Le Chiantigiane enables their partnering producers to keep yields low and farm in traditional ways without having the financial demands and risk of the stand-alone producer.



Da Capogiro Montepulciano d'Abruzzo is a collaborative project between T Edward and Chiantigiane that embraces the fresh approachability of the Montepulciano style. We've selected a blend that embraces the acidity of the higher elevation vineyards between 500 and 600 meters and the body of the wines closer to the 200 meter valley floor. These areas have been cultivated back to the sixth and seventh centuries when the Etruscans settled the area and introduced viticulture. Benefitting from the dual influences of both the sea and mountains, the wine is well-structured, rich in phenols, and a lively, aromatic representation of the Montepulciano DOC.



DA CAPOGIRO

MONTEPULCIANO D'ABRUZZO



Varietal/Blend: Montepulciano

Farming Practices: conventional

Soil: varied clay heavy soils

Altitude / Exposure: 200-600m / multiple exposures

Vine Training: Guyot

Harvest Technique: by hand

Yeast: selected

Fermentation: 10 days maceration / cool fermentation in stainless steel tanks

Maturation: 6 months in tank

Alcohol: 12.5%

Fined: no

Filtered: yes

Country: Italy

Region: Abruzzi