



VINITY
WINE COMPANY

INALTO – Vini d'Altura di Adolfo De Cecco

Rosso

INALTO in Rosso is not your typical Montepulciano. Ofena's altitude and micro-climate soften the tannin and give the wine elegance, freshness and sensibility.

Appellation: Vini Rosso

Type: Dry, red

Varietal: 100% Montepulciano

Inalto uses no chemical fertilizers, pesticides or herbicides in anticipation of a conversion to organic farming.

Tasting Notes

Color: Bright ruby red.

Bouquet: Very persistent with marked hints of fruit in alcohol and red berry fruits, in the end distinct notes of cocoa and licorice.

Palate: Intense red fruit, ripe cherry and plum with spicy notes of black pepper and a hint of savory meat stew.

Alcohol: 13.5 % vol.

Serving Temperature: 18/20° C (65/70° F).

Pairing

Veal goulash with potatoes or pappardelle with wild boar.

Vineyard Notes

Vineyard location: Municipality of Ofena (L'Aquila-Abruzzo) near Piè della Grotta.

Elevation: 400 meters a.s.l.

Soil: Clayey rich in skeleton and marine sediments.

Vineyard area: 5.2 Ha

Training system: Counter-espalier with single and double Guyot pruning.

Vine density: Two plantings, 4000/Ha in one and 2600/Ha in the other.

Yield: 60 qL/Ha.

Winemaking Notes

Harvest: Late October, harvest is by hand into small boxes.

Vinification: Crushing and destemming followed by fermentation in steel with periodic resuspension – maceration on the skins for 26 days at controlled temperature (28°). Malolactic fermentation in 500 L, third-run French oak tonneaux.

Aging: The same tonneaux are used to age the wine for 14 months, then it is held in bottle 8 months before release.

Production: 11,400 750 ml bottles.



INALTO – Vini d'altura di Adolfo De Cecco had its origin in 2015. After becoming a sommelier Adolfo De Cecco started a project to create a world-class Montepulciano d'Abruzzo. He pitched the concept to Thomas Duroux, winemaker and general manager of Chateau Palmer. Duroux was immediately intrigued by the project, so much so that he came to Abruzzo immediately. After touring the entire region, De Cecco and Duroux arrived in Ofena, in the province of Aquila, an area almost 500 metres above sea level. This, they decided, was the perfect location to focus on a wine that could be refined and elegant. They began by renting some vineyards, and INALTO was born.