



VINITY
WINE COMPANY

Massetti Francesco Quaranta Cinque – Montepulciano

Appellation: Montepulciano d'Abruzzo DOC

Type: Dry, red

Varietal: 100% Montepulciano

Massetti Francesco uses no chemical fertilizers, pesticides or herbicides.

Montepulciano, one of Italy's most popular red wine grapes, has thrived in Abruzzo since the middle of the 18th century. The Montepulciano d'Abruzzo DOC was created in 1968, and covers the entire eastern coast of Abruzzo from the Marche in the north to the border with Molise in the south and spreads inland for roughly 32km (20 miles).

Tasting Notes

Color: Intense ruby red, tending toward purple.

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

Taste: The wine is powerful but soft and harmonious with a palette that confirms the nose.

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

Pairing

It goes well with red meats and tasty cheeses. Excellent meditation wine.

Vineyard Notes

Vineyard location: Colonnella (Teramo), Abruzzo, Italy.

Elevation: 120 meters (400 feet) a.s.l.

Exposure: Southeast.

Soil: Clayey rich in skeleton and marine sediments.

Training System: Spurred cordon.

Vineyard Age: 10 years.

Vine Density: 5680 plants/Ha.

Yield: 30 hl / Ha.

Winemaking Notes

Harvest: Hand-harvested in boxes by the first week of October

Vinification: Fermentation on the skins for the entire duration of fermentation. Spontaneous fermentation for 15 days in steel, without temperature control or selected yeasts. Maceration 20-21 days.

Aging: 1 year in barrique, 50% new 50% of used.

Bottling: Unfiltered.

Production: 3,000 750 ml bottles.



Massetti Francesco Agricultural Company began when Francesco Massetti decided, at the age of four, he wanted to create an open-air company when he grew up. Today, almost 30 years later, with a degree in Agricultural Sciences, he lives that dream of working outdoors with a view of the nearby Adriatic. He founded his winery in Colonnella in 2014 – 5.5 hectares of vineyards in the Abruzzo hills and a winery in an old, red farmhouse exposed to the southern sun all day long. He chose to focus on the traditional varietals of the Abruzzese: Montepulciano and Trebbiano. The property is spread over 8 hectares. Digging through the rows of trees you can still find the remains of shells where once there was an ancient sea. The main rules are: **no to chemistry** and **yes to biodiversity**. The rest is the result of clayey soil, stones, south-east exposure and an endless passion.