



BAKÁN

MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE
DI ORIGINE CONTROLLATA

RISERVA

VINO BIOLOGICO



www.torricantine.it

BAKÁN

MONTEPULCIANO RESERVE

Controlled Designation of Origin

Classification	Still wine	Be	Montepulciano d'Abruzzo DOC
Color	Red	Alcohol content	14,5%
Serving temperature	18/20 °C	Certification	 IT BIO 009 EU Agriculture

VINEYARD

Tenuta Torri Cantine – Torano Nuovo

Age: 35 years old

Planting density (vines/ha): 1000

Production per vine (Kg/plant): 5-6

Production per hectare (q/ha): 90

Type of cultivation: Row

Pruning: Spurred cordon

Type of agriculture: Organic

Certification: Organic

GEOGRAPHICAL COORDINATES

Altitude: 290 meters above sea level

Vineyard exposure: South/southeast

Vineyard area: Ancarano and Controguerra

Soil type: Stony-medium texture

HARVEST

Manual selection of the bunches harvested between 20th and 30th October in an ancient 35-year-old vineyard in Ancarano and Controguerra with optimal exposure and low yield.

The terroir guarantees these grapes daily temperature variations, which, together with the organic farming techniques used on the farm, emphasize the typical aromas of Montepulciano grapes.

VINIFICATION

The wine is fermented exclusively in thermo-conditioned steel vats and

After malolactic fermentation, it ages in used barriques for 12 months and then refines in the bottle for at least 6 months.

Form Technique

Bottle Technical Sheet

Bottle	Borgognotta Virgo 750 ml
Bottle Weight	600 gr
Cork	SILENCE3
EAN Bottle	8033011212508

Sensory Notes

Color	Intense red with garnet notes
Smell	Floral, fruity and spicy
Flavour	Round, full-bodied and complex with balsamic and spicy notes.

Personal Notes

Assessment

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