



FRANCOLI U.S.A.



BECCO REALE MONTEPULCIANO D'ABRUZZO

The Di Carlo Family, winemakers since 1830, produces wines that boast important palmares.

In 2008 it was chosen as the exclusive partner of the Ferrari team and its products were selected by luxury car manufacturer Maserati for brand events on an international level.

REGION: Abruzzo

APPELLATION: DOC

VARIETAL: 100% Montepulciano D'Abruzzo

ALCOHOL: 13.5%

WINEMAKING:

Soil Composition: Limestone, clayey

Vine Training Method: Guyot

Elevation: 1250 ft

Vine Exposure: South

Harvest Time: October

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 22 Days

Type of Aging Container: Stainless Steel and Tonneau

Length of Aging Before Bottling: 12 months

Months Length of Bottle Aging: 6 months

Organically Grown: Yes

Only Organic-Dynamic Energetic Vineyard in the world

AWARDS:

2018 Vintage Tre Bicchieri

Gambero Rosso

2018 Vintage 92 Points Luca

Maroni

2018 Vintage 4 Stars Vini Buoni Italiani



TASTING NOTES:

Notes of red fruits, violets, and licorice to the nose. Long finish with soft, sweet tannins.

What is Organic-Dynamic Energetic?

Organic-Dynamic Energetic farming is similar to biodynamic farming. This approach focuses on using manures and composts while avoiding the use of synthetic fertilizers, pesticides, and herbicides on the soil and plants. Becco Reale, however, goes beyond this approach by incorporating the use of colors to attract beneficial insects, birds, and bees.

