

TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

1. NAME OF THE GEOGRAPHICAL INDICATION

Montepulciano d'Abruzzo

2. CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

3. APPLICANT

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4. PROTECTION IN EU MEMBER STATE OF ORIGIN

Date of protection in the European Union: 18/09/1973

Date of protection in the Member State and reference to national decision: 15/07/1968

- *D.P.R. 24.05.1968, published in GURI (Official Journal of the Italian Republic) n. 178 – 15.07.1968*

5. DESCRIPTION OF PRODUCT

Montepulciano d'Abruzzo

Concise textual description

- Minimum total alcoholic strength by volume: 12.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 21 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: intense, ethereal with aromas of red fruits and berries, spices;
- Taste: full-bodied, dry, harmonious, with well-dosed tannins

Montepulciano d'Abruzzo reserve

Concise textual description

- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 22 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: intense, ethereal, aroma of red fruits and berries, spices;
- Taste: full-bodied, dry, harmonious, with well-dosed tannins.

Montepulciano d'Abruzzo Terre dei Vestini sub-area

Concise textual description

- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aroma of ripe red fruits and berries, dry vegetal aroma, spices, intense and ethereal;
- Taste: dry, full, robust, harmonious and velvety.

Montepulciano d'Abruzzo Casauria or Terre di Casauria sub-area reserve

Concise textual description

- Minimum total alcoholic strength by volume: 13.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

Montepulciano d'Abruzzo Terre dei Peligni sub-area

Concise textual description

- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aroma of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

Montepulciano d'Abruzzo Alto Tirino sub-area

Concise textual description

- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 5 g/l;
- Minimum sugar-free extract: 25 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aroma of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full-flavoured, full, robust, harmonious, with well-dosed tannins, long finish.

Montepulciano d'Abruzzo Teate sub-area reserve

Concise textual description

- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 28 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;

- Taste: full, robust, harmonious, with well-dosed tannins.

Montepulciano d'Abruzzo Alto Tirino sub-area reserve

Concise textual description

- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 5 g/l;
- Minimum sugar-free extract: 28 g/l.
- Colour: intense ruby red with slight purple hues, tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full-flavoured, full, robust, harmonious, with well-dosed tannins, long finish.

Montepulciano d'Abruzzo Teate sub-area

Concise textual description

- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 26 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

Montepulciano d'Abruzzo Casauria o Terre di Casauria sub-area

Concise textual description

- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

Montepulciano d'Abruzzo Terre dei Vestini sub-area reserve

General analytical characteristics

- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, dry vegetal aroma, spices, intense and ethereal;
- Taste: dry, full, robust, harmonious and velvety.

Montepulciano d'Abruzzo Terre dei Peligni sub-area reserve

Concise textual description

- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 26 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

MAIN WINE GRAPES: MONTEPULCIANO N.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production area of “Montepulciano d'Abruzzo” includes the quality-production land of all or part of the territory of the municipalities of:

1) In the province of Chieti:

Altino, Archi, Ari, Arielli, Atessa, Bomba, Bucchianico, Canosa Sannita, Casacanditella, Casalanguida, Casalincontrada, Carpineto Sinello, Casalbordino, Casoli, Castel Frentano, Celenza sul Trigno, Chieti, Crecchio, Cupello, Fara Filiorum Petri, Filetto, Fossacesia, Francavilla, Fresagrandinaria, Frisa, Furci, Gissi, Giuliano Teatino, Guardiagrele, Lanciano, Lentella, Miglianico, Monteodorisio, Mozzagrogna, Orsogna, Ortona, Paglieta, Palmoli, Perano, Poggiofiorito, Pollutri, Ripa Teatina, Roccamontepiano, Rocca San Giovanni, San Buono, Sant'Eusanio del Sangro, San Giovanni Teatino, Santa Maria Imbaro, San Martino sulla Marrucina, San Salvo, San Vito Chietino, Scerni, Tollo, Torino di Sangro, Torrevecchia Teatina, Treglio, Vasto, Villalfonsina, Villamagna, Vacri;

2) In the province of L'Aquila:

Acciano, Anversa degli Abruzzi, Balsorano, Bugnara, Canistro, Capestrano, Castel di Ieri, Castelvechio Subequo, Civita d'Antino, Civitella Roveto, Cocullo, Corfinio, Fagnano Alto, Fontecchio, Fossa, Gagliano Aterno, Goriano Sicoli, Introdacqua, Molina Aterno, Morino, Ofena, Pacentro, Poggio Picenze, Pratola Peligna, Pettorano sul Gizio, Prezza, Raiano, Rocca Casale, San Demetrio nei Vestini, Sant'Eusanio Forconese, San Vincenzo Valle Roveto, Secinaro, Sulmona, Tione d'Abruzzi, Villa S. Angelo, Villa S. Lucia, Vittorito.

3) In the province of Pescara:

Alanno, Bolognano, Brittolli, Bussi, Cappelle sul Tavo, Castiglione a Casauria, Catignano, Cepagatti, Citta Sant'Angelo, Civitella Casanova, Civitaquana, Collecervino, Corvara, Cugnoli, Elice, Farindola, Lettomanoppello, Loreto Aprutino, Manoppello, Montebello di Bertona, Montesilvano, Moscufo, Nocciano, Penne, Pianella, Pietranico, Picciano, Pescara, Pescosansonesco, Popoli, Rosciano, San Valentino, Scafa, Serramonacesca, Spoltore, Tocco da Casauria, Torre dé Passeri, Turrialignani, Vicoli;

4) In the province of Teramo:

Alba Adriatica, Ancarano, Atri, Basciano, Bellante, Bisenti, Campli, Canzano, Castel Castagno, Castellato, Castiglione Messer Raimondi, Castilenti, Cellino Attanasio, Cermignano, Civitella del Tronto, Colledara, Colonnella, Controguerra, Corropoli, Giulianova, Martinsicuro, Montefino, Montorio al Vomano, Morrodo, Mosciano, Nereto, Notaresco, Penna S. Andrea, Pineto, Roseto degli Abruzzi, Sant'Egidio, Sant'Omero, Silvi, Teramo, Torano Nuovo, Tortoreto, Tossicia and the Trignano hamlet of the municipality of Isola del Gran Sasso

The “Casauria” or “Terre di Casauria” sub-area includes the quality-production land of all or part of the territories of the municipalities of:

Alanno, Bussi sul Tirino, Bolognano, Brittolli, Castiglione a Casauria, Corvara, Cugnoli, Lettomanoppello, Manoppello, Pescosansonesco, Pietranico, Popoli, Scafa, San Valentino, Serramonacesca, Tocco da Casauria, Torre de' Passeri, Turrialignani, in the province of Pescara.

The “Terre dei Vestini” sub-area includes the quality-production land of all or part of the territories of the municipalities of:

Cappelle sul Tavo, Catignano, Cepagatti, Città S. Angelo, Civitavecchia, Civitella Casanova, Collecervino, Elice, Farindola, Loreto Aprutino, Montebello di Bertona, Montesilvano, Moscufo, Nocciano, Penne, Pescara, Pianella, Picciano, Rosciano, Spoltore, Vicoli, in the province of Pescara.

The “Alto Tirino” sub-area includes the quality-production land of the hills or foothill areas included fully or in part in the administrative territories of the municipalities of: Capecetrano, Ofena, Villa S. Lucia, in the province of L’Aquila.

The “Terre dei Peligni” sub-area includes the quality-production land of the hills or foothill areas included fully or in part in the administrative territories of the municipalities of: Bugnara, Corfinio, Introdacqua, Pacentro, Pettorano sul Gizio, Pratola Peligna, Prezza, Raiano, Roccacasale, Sulmona, Vittorito, in the province of L’Aquila.

The “Teate” sub-area includes the quality-production land of all or part of the territories of the municipalities of:

Altino, Archi, Ari, Arielli, Atesa, Bomba, Bucchianico, Canosa Sannita, Casacanditella, Casalanguida, Casalcontrada, Carpineto Sinello, Casalbordino, Casoli, Castel Frentano, Chieti, Crecchio, Cupello, Fara Filiorum Petri, Filetto, Fossacesia, Francavilla, Fresagrandinaria, Frisa, Furci, Gissi, Giuliano Teatino, Guardiagrele, Lanciano, Lentella, Miglianico, Monteodorisio, Mozzagrogna, Orsogna, Ortona, Paglieta, Palmoli, Perano, Poggiofiorito, Pollutri, Ripa Teatina, Roccamontepiano, Rocca San Giovanni, San Buono, Sant’Eusanio del Sangro, San Giovanni Teatino, Santa Maria Imbaro, San Martino sulla Marrucina, San Salvo, San Vito Chietino, Scerni, Tollo, Torino di Sangro, Torrevecchia Teatina, Treglio, Vasto, Villalfonsina, Villamagna, Vacri, in the province of Chieti.

7. LINK WITH THE GEOGRAPHICAL AREA

The geographical area includes the entire coastal hill and foothill ranges of the Abruzzo Region. In its central part it widens in an inland direction to include the Alto Tirino plateau to the north, the Subequana Valley to the north-west, the Peligna Valley to the south and the Roveto Valley to the south-west.

The “Casauria” sub-area includes the inland range of hills and foothills of the Province of Pescara, bounded to the south-west by the Maiella Massif and to the north-west by the Gran Sasso massif.

The “Terre Vestini” sub-area includes the coastal range of hills and the inland hills of the province of Pescara, bounded to the east by the Adriatic Sea and to the north-west by the Gran Sasso massif.

The “Alto Tirino” sub-area includes a small intermontane basin called the “Piano” in the countryside near Ofena as well as the surrounding areas included in the territories of Capistrano and Villa S. Lucia, defined by the south-eastern slopes of the Gran Sasso massif and the Sirente range.

The “Terre Peligni” sub-area includes the “Peligna Valley” intermontane basin bounded to the north-east/south-west by the slopes of the Maiella massif and to the north-west by the foothills of the Velino–Sirente range.

The “Teate” sub-area includes about one-third of the entire administrative area of the province of Chieti. It consists of a long and broad band of coastal hills running from the Foro to the Trigno rivers. It then gives way to inland hills, and then to the foothills that, to the north-west, reach to the foot of the Maiella Massif.

The hills and foothills where vines are grown consist of Plio-Pleistocene deposits that filled the Periadriatic basin through a marine sedimentary cycle occurring between the late Tertiary and early Quaternary periods. They extend for approximately 20-25 kilometres in width and about 125 kilometres in length, from the Tronto river to the Trigno river, and also include a number of intermontane basins in the central part of the Abruzzo Region.

In terms of particle size these hill formations are reasonably varied: clay with sand, towards the upper part of the formation, is overlaid with fine- and medium-grained silica sands of varying clay content, yellowish in colour as a result of iron oxide reactions, cemented by lime or clay, usually scant and often interspersed with layers of silt, gravel and clay.

In the great majority of cases, the soil originating from these formations shows evenly distributed material that forms sandy-clayey terrain, generally loose and of variable thickness, depending on the slope and exposure in the central-southern part of the area concerned and tending to be more clayey in the northern part.

The intermontane basins are composed of old river-flood terraces, with gently sloping detritus deposits that make these soils particularly loose and of variable thickness in relation to the slope and exposure.

Water retention is generally low to medium with poor or modest nutrient and humus levels. The land under vine is between 150 and 600 m above sea level, with the degree of slope and exposure varying according to the slopes on which the vineyards are planted. Land on the damp valley-floors and with poor exposure is excluded.

The average annual precipitation exceeds 800 mm. The wettest period is between November and December (with more than 80 mm/month), while the month with the absolute minimum precipitation is July (around 30 mm).

The climate is temperate, with average annual temperatures ranging from 12° in April to 16°C in October. In the months of July and August the climate tends to be hot and dry, with average temperatures of 24-25°C.

The annual temperature range is considerable, being linked, on the one hand, to the presence of cold currents from the Balkans, whose influence is felt during the winter months, and on the other to the presence of the Adriatic Sea and the high pressure areas that sit over the Mediterranean basin during the summer.

In addition to the historic and soil-climatic factors, human factors have also had a decisive impact. This is because, by drawing up and improving viticultural and oenological practices, which are an integral and essential part of the product specification, it is possible to obtain products with marked characteristics and specific features.

Vineyard classification: “Montepulciano d'Abruzzo” wine must be made from grapes grown in vineyards at least 85% of which, within the winery, are planted with Montepulciano vines. A maximum of 15% of grapes from other non-aromatic black grape varieties may also be used, alone or in combination.

Montepulciano d'Abruzzo wine from the “Casauria” sub-area must be made exclusively from grapes from Montepulciano vines. The wine from the “Terre Vestini” and “Teate” sub-areas must be made from grapes from vineyards at least 90% of which, within the winery, are composed of Montepulciano vines. Wine from the “Alto Tirino” and “Terre dei Peligni” sub-areas must be made from grapes from vineyards at least 95% of which, within the winery, are composed of Montepulciano vines.

- **Types of training systems, planting layout and pruning systems** the type of training system generally used in the area is the “pergola abruzzese” (Abruzzo trellis). However, a single- or double-espalier system has been increasingly used for some years now. Plant layout and pruning systems are selected on the basis of the training system for more effective management of the vineyard and of maximum grape yields.
- **Wine-making practices:** traditional, well-established wine-making procedures to obtain still red wines are used, differentiated as required by the intended end use of the product, i.e. wines to be drunk young (up to one or two years) or wines for medium to long-ageing.

For the “Casauria” and “Terre Vestini” sub-areas the winemaking process, including ageing and maturing, must be carried out within the production area to preserve the specific characteristics of the products. However, taking into account traditional situations in the areas concerned, operations may be carried out in wineries located in the province of Pescara, provided that the wines are produced with grapes from the area of production referred to in Art. 3, i.e. before the specification entered into force.

For the “Alto Tirino” sub-area the vinification process, including ageing and maturing, must be carried out within the area of production or, if certain conditions are met, within the Montepulciano d'Abruzzo DOC production area.

For the “Terre Peligni” and “Teate” sub-areas the vinification process, including ageing and maturing, must be carried out in the production area. The designation, with or without the reference to the sub-area, includes two types of red wine, basic and the reserve. From an analytical and organoleptic perspective they each have their own specific characteristics.

More specifically, the wines have an intense ruby red colour with slight purple hues, tending to garnet with ageing. The younger wines have typical red fruit aromas (cherry, blackberry), while in the older wines hints of jam and spices (pepper, tobacco, liquorice) can be detected. The taste is dry, velvety and harmonious, with the right amount of tannins.

Causal links: a combination of the environmental features, traditions and production techniques that make it possible to obtain high quality wines with a long- and well-established name and reputation in the international markets.

The extensive geographical area concerned covers over a third of the Abruzzo region. Although its mountain topography and soil are fairly homogeneous, the area’s climatic conditions vary slightly from north to south and from east to west. This makes it possible to

identify macro-areas with specific climatic conditions (rain, temperature, wind etc.). These, taken with the differences in the terrain and their exposure, have a considerable influence on the growth-production characteristics of the Montepulciano vine, which is the essential, indeed the sole, basis of the wine of the same name produced in Abruzzo for over two centuries.

Studies of the features of Montepulciano d'Abruzzo wines have identified a number of specific areas: in addition to the Colline Teramane sub-area, which in 2003 was awarded DOCG status, five specific production sub-areas that can best bring out the distinctive character of the individual areas delineated have been recognised to date.

The vine–climate–soil interaction is crucial in bringing out certain characteristics of the wine: structure, colour, aromas. Abruzzo has the optimum conditions for growing Montepulciano grapes of extraordinary quality from which red wine of great structure and body and with intense aromas and characteristics is produced – wines that have gained a strong footing over the decades in all the major international markets.

This is thanks to the mountain topography of the region, with its hills that benefit from both sunlight and wind, its temperate climate, and the notable day-to-night temperature variations produced by the presence of the Adriatic Sea to the east and the proximity of the Gran Sasso and Maiella massifs to the west. It is thanks, too, to the presence of relatively loose, well-drained soils. And it is thanks to human factors - connected on the one hand to the long historical tradition of the region and on the other to modern cultivation and winemaking techniques.

8. SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

9. CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS

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