



Marchesi de'
CORDANO
Loreto Aprutino - Abruzzo

MONTEPULCIANO D'ABRUZZO DOC

The Marchesi de' Cordano winery is a marvel of engineering and innovation. Research, tradition and sustainability guide our philosophy that embodies the history of the D'Onofrio family, solid and long-lived, and made up of winemakers and farmers. Francesco D'Onofrio adds vigor, strength and innovation to the extraordinary vocation of a territory, that of Loreto Aprutino; one of the most important estates for the winery."

VINEYARD LOCATION	Abruzzo in the Province Chieti
ELEVATION	Approximately 360 meters above sea level
SOIL TYPE	Clay-limestone soil, rich in minerals and acidity
AVERAGE VINE AGE	25 years
CASE PRODUCTION	30,000
GRAPE YIELD	10 tons per hectare
TRELLIS SYSTEM	Tendone
VARIETAL/BLEND	Montepulciano 100%
FILTRATION METHOD	Cross-flow filter
MACERATION AND FERMENTATION	Long maceration on the skins, soft press without oxygen, fermented at a controlled temperature
AGING CONTAINER	Stainless steel tanks
ALCOHOL BY VOLUME	12.5%



WINEMAKERS

Francesco D'Onofrio,
Loreto Aprutino

REGION/SUBREGION

Abruzzo
Chieti

