

# Palazzo BATTAGLINI

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	797 feet above sea level
SOIL TYPE	Clay-limestone soil, rich in minerals and acidity
AVERAGE VINE AGE	40 years
CASE PRODUCTION	5,000
GRAPE YIELD	160 tons per hectare
TRELLIS SYSTEM	Horizontal vine training system
VARIETAL/BLEND	Montepulciano 100%
FILTRATION METHOD	Cross-flow filter
MACERATION AND FERMENTATION	The skins stay in contact with the juice for 7-10 days with open-air pump-overs.
AGING CONTAINER	Concrete tanks
AGING TIMES	12 months
ALCOHOL BY VOLUME	13.5%



#### WINEMAKERS

Francesco D'Onofrio,  
Loreto Aprutino

#### REGION/SUBREGION

Abruzzo  
Chieti

