



# Online Enotec MASTER INFORMATION SHEET Form / Modulo SCHEDA INFORMATIVA MASTER online

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**Complete Wine Name**

Mo' Montepulciano d'Abruzzo Dop

**Vintage (Year only)**

2016

## General Information

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**Company Legal Name**

Cantina Tollo sca

**Brand Name**

Cantina Tollo

**Brand History**

Established in 1960, during an exciting period for winemaking, which brought the Abruzzo region to life, today Cantina Tollo is one of the most important and established businesses in the Italian wine industry. At the time, people were abandoning the Abruzzo countryside and many Italians were leaving the country in search of a better future. Vineyards worked as a magnet, allowing people to remain and paving the way for the foundation of the winery. During those years, Cantina Tollo played a key role in the sector, helping bringing around a radical change in the local grape-growing and wine-making techniques.

Over the years the winery has grown, and from the original winery three different companies have developed: Cantina Tollo, Feudo Antico and Auramadre. Cantina Tollo represents the holding, with vineyards stretching in Abruzzo and nearby Molise and Puglia. Feudo Antico is distributed solely on the on-trade channel and focuses instead only on Tullum Docg, the local appellation – established in 2008 and elevated to Docg in 2019 – aimed at promoting local varieties such as Passerina, Pecorino, Montepulciano. Established in 2019 with a surface of 200 hectares, Auramadre is the special project promoting organic viticulture and wine.

Nowadays, organic production represents 10% of the company's total production and is no new thing for Cantina Tollo since they started making organic wines back in 1991. This sensitivity is much more than an answer to market requests, in fact it is an attitude. Abruzzo is known as “the greenest region in Europe” since half of its surface is devoted to national parks and protected nature reserves. The region features three national parks, one regional park, and 38 protected nature reserves. These areas ensure the survival of 75% of Europe's living species, including rare species such as the golden eagle, Abruzzo (or Abruzzese) chamois, the Apennine wolf and the Marsican brown bear.

**Winemaker Name**

Daniele Ferrante, Daniele di Nardo, Riccardo Brighigna

# Key Wine Facts

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**Product Group (Red, White, Rose, Sparkling, etc.)**

Red Wine

**Grape varietal(s). Please include % of each grape listed.**

100% Montepulciano

**Alcohol % on Laboratory Analysis**

13.5

**Alcohol % on Label**

13.5

**Acidity %**

5.3

**Residual Sugar**

4.5

## Vineyard

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**Province/Region (Abruzzo, Basilicata, Marche, Piemonte, etc.)**

Abruzzo

**Appellation Name/Zone**

denominazione di origine protetta

**Appellation Quality**

DOP

**Single Vineyard or Commune?**

Single Vineyard

**Vineyard Name**

Montepulciano d'Abruzzo

## Harvest & Winegrowing

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**Harvest method**

By hand

## Farming Practices

	All Wines	White Wines	Red Wines	Rose Wines	No Wines
Are you Certified Organic by a third party?	✓				
Are you following Organic farming practices, but not certified?					✓
Are you Certified Sustainable by a third party?	✓				
Are you following Sustainable farming practices, but not certified?					✓
Are your wines "Certified Natural Wines" by any third party?		✓			
Would you consider your wine to be "Natural"?		✓			
Do you use indigenous yeasts in your fermentations?	✓				
Do you use any animal-based ingredients in the production of your wines?					✓
Are your wines Certified Vegan?	✓				
Are your wines fined or filtered?	✓				
Do you use any sulfites in the production of your wines?	✓				

	All Wines	White Wines	Red Wines	Rose Wines	No Wines
Do you use any stabilizing agents in the production of your wines?					✓
Do you use any oak adjuncts in the production of your wines?					✓
Do you use any acid management tools in the production of your wines?					✓
Are your wines Gluten-free?	✓				
Are your wines Kosher?					✓
Are your wines Non-GMO?					✓

## Winemaking

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### Malolactic Fermentation?

Yes

### If wood, what is the barrel size, age & type of oak?

tonneau

### Aging time in stainless tank or wood, etc.

24 months

### Aging Potential

Long

## Tasting Notes

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### Describe the wine's COLOR

Intense ruby red with purple hues

### Describe the wine's AROMA

Intense fruit aromas with notes of black cherry and forest fruits blended with hints of spice. Full-flavored, soft with good length, sweet and silky tannins.

## Food pairings/abbinamenti gastronomici

Roasted meat, hard cheese

# Packaging and Packing

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### Type of bottle closure

Natural Cork

### Container Type

Bottle

### Container Material

Glass

### Case Box Material

Cardboard

### Bottle type and color (Burgundy, Bordeaux, Renning, etc.)

Burgundy

### Weight per FULL bottle in LBS (bottle + wine)

3.02

### Bottle Dimensions

	Width	Height
Dimensions in INCHES	3.06	11.65

### Bottles per Case

6 pack (over 8.00 Euro Ex-Cellar per bottle / oltre 8,00 Euro franco cantina a bottiglia)

### Case Dimensions

	Length	Width	Height
Dimensions in INCHES	6.9	10.4	12

### Cases / Pallet Configuration

6-Pack: 70 cases / pallet

### Layers / Pallet

5

### Cases / Layer

14

UPC Code 8002001084388 verified 04182022

COLA # 21014001000444 verified 04182022

MONTEPULCIANO  
D'ABRUZZO  
DENOMINAZIONE DI ORIGINE PROTETTA  
R I S E R V A  
VENDEMMIA 2016

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RED WINE / PRODUCT OF ITALY

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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NET. CONT. 750 ML ALC. 13,5% BY VOL.  
ESTATE BOTTLED BY CANTINA TOLLO S.C.A. - TOLLO - ITALY

IMPORTED BY:  
**ENOTEC IMPORTS INC**  
Greenwood Village, CO

CONTAINS SULPHITES



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R I S E R V A

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