

TALAMONTI

KUDOS · ROSSO ABRUZZO DOC

The result of lengthy research, Kudos is the outcome of an innovative journey inspired by an in-depth analysis of the Montepulciano d'Abruzzo and Merlot grape varieties. This is a powerful wine with a ruby red colour with deep purple highlights. The bouquet is packed with ripe fruity notes of sour cherry, blueberry and sweet cherry enhanced with spicy hints of chocolate and vanilla conferred by ageing in wooden barrels. Superb from the start, Kudos holds the promise of excellent ageing. Its bold, confident character is accompanied by fullness of body and great structure. Velvet-smooth tannins give the wine both impact and delicacy.

2022 VINTAGE

Variety: Montepulciano 80% - Merlot 20%

Production method: vinification occurred in steel vats with separate maceration for the two varieties. The Montepulciano was fermented and macerated for 22 days at a temperature of 26-28°C, with prolonged skin-contact to encourage the extraction of soft tannins and give the wine bold structure. The Merlot was fermented for 15 days at 23-25°C to extract colour and body, but above all to preserve the fragrance of this noble grape. The wine is aged separately for 12 months in French oak. Blending is followed by a further 12 months ageing in French oak barrels and twelve month bottle ageing.

Harvest: the 2022 harvest, like that of 2021, was characterized by a severe drought in the Spring, but unlike 2021, the autumn experienced greater rainfall so that the water stress of the previous year did not occur. In fact, the 20% drop in harvested grapes in 2021 did not occur, and production returned to its usual level in quantitative terms. However, the lack of rainfall during the flowering period affected the fruit set, resulting in sparser bunches. The greater water reserves in the soil combined with the heavier rainfall in the Fall also allowed for greater leaf production, so grapes did not have any sunburn on the vine, resulting of excellent quality. The Montepulciano and Merlot grape benefited from a smaller crop, which produced richer, more concentrated musts and wines with a sweeter polyphenolic structure. A very fruity aroma is evident on this vintage.

TECHNICAL DATA

Alcohol: 14.5% vol. | **pH:** 3.47 | **Total acidity:** 5.4 g/L | **Residual sugar:** 0.5 g/L



ITALY



Production area: Italy, Abruzzo, Loreto Aprutino
Vineyard Planting Year: 1995-2000
Altitude: 300 meters above sea level
Yield per hectare: 9.000 Kg/ha
Vineyard size: 2 ha
Growing system: Guyot-Overhead trellis
Exposure: South-east

Climate: Our vines grow in an area whose climate is widely influenced by its location between the Majella and Gran Sasso massifs and the Adriatic Sea. The average annual temperature is around 15°C, with peaks of 35°C in summer and lows of -2°C in winter. Precipitation is estimated at approximately 700 mm per year. In winter, albeit mitigated by the nearby Adriatic, cold currents from the Balkans can drastically lower temperatures and bring heavy snow.

Production: 13.000 bottles



Grape production is 9.000 kg and 85 hectolitres per hectare, 3.750 grammes per plant, with 1 plant giving 4 bottles.

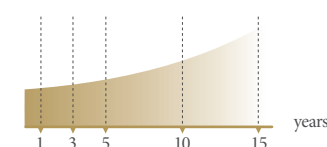
Processes: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

Soil structure: highly calcareous



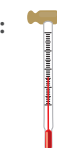
38% sand
28% silt
34% clay

Ageing potential: over 10 years



Recommended pairings:

- red meat
- mature cheese



Recommended wine serving temperature:

18°C