



PRODUCER PROFILE

Winery Owner(s):  
Stefano Inama and Sabatino Di  
    Properzio  
Winemaker:  
Stefano & Matteo Inama  
Winery Founded:  
    1998  
Region:  
Abruzzo

WINE STORY

Binomio is a joint venture in Abruzzo between Inama and Fattoria La Valentina, begun in 1998. Together, the two wineries farm a parcel of old-vines Montepulciano in a beautiful location in the foothills north of Majella National Park. The property is planted with an ancient biotype of Montepulciano called the *Africa clone* because its two lobes, one longer than the other, give its bunches the shape of the African continent if they are held just right. This biotype was abandoned long ago by most Montepulciano producers due to its low productivity, but that same characteristic gives the wine great body and concentration. Today, it is unofficially known as the "Binomio" clone.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of San Valentino in Abruzzo Citeriore (province of Pescara)
ELEVATION:	300 meters
SOILS:	Limestone
TRAINING SYSTEM:	Pergola
FARMING PRACTICES:	Organic (not certified)
AGE OF VINES:	50 years (planted in 1971)
YIELD:	1,600 kg per hectare
GRAPES:	100% Montepulciano (Africa clone)
TYPE OF YEAST:	Selected
FERMENTATION:	Gentle destemming without crushing, followed by 2 days of cold maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in stainless-steel tanks
FILTRATION:	Cartridge filtration
AGING CONTAINER:	French oak barriques & tonneaux, with 20% in concrete tanks
AGING TIME:	12 months
BOTTLE AGING TIME:	18 months
PRODUCTION:	13,000 bottles per year
VEGAN:	Yes

## TECHNICAL DATA

ALCOHOL:	14-15.5%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	28-35 g/l