



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.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of San Valentino in Abruzzo Citeriore (province of Pescara)
ELEVATION:	300 meters
SOILS:	Limestone
TRAINING SYSTEM:	Tendone
FARMING PRACTICES:	Organic (not certified)
AGE OF VINES:	47 years (planted in 1971)
YIELD:	1,600 kg per hectare
GRAPES:	100% Montepulciano (Africa clone)
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Extended maceration for 15 days
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in stainless-steel tanks
FILTRATION:	Cartridge filtration
AGING CONTAINER:	French oak barriques and stainless-steel tanks
AGING TIME:	15 months in barriques, plus 6-8 months in stainless steel
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