



PRODUCER PROFILE

Winery Owner(s):
Sabatino, Roberto, and Andrea Di
Properzio
Winemaker:
Luca D'Attoma
Winery Founded:
1990
Region:
Abruzzo

WINE STORY

The Docheío project emerged after years of experimentation by the winery with various vessels for fermentation and aging. Drawing on extensive knowledge from winemaker Luca d'Attoma, a decision was made to use the handmade terracotta amphorae from Impruneta, a small village just outside Florence, for the Docheío Montepulciano d'Abruzzo. Made from 100% organic Montepulciano grapes sourced from a 7-hectare vineyard in San Valentino in Abruzzo Citeriore, the fermentation and aging occur in these unique terracotta amphorae. These doxeio, Greek for container, are 100% sustainable, handcrafted from 90% earthenware and 10% water. The wine is fermented using 50% whole clusters, aged for 6 months in amphora and 15 months in the bottle.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	San Valentino in Abruzzo Citeriore
ELEVATION:	350m asl
SOILS:	Argillaceous - Clay, Shale and Marl
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Certified Organic
AGE OF VINES:	20 year old
YIELD:	45- 50 quintals/ha
GRAPES:	Montepulciano 100%
TYPE OF YEAST:	Native
FERMENTATION:	alcoholic fermentation with 50% whole cluster
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	
AGING CONTAINER:	Terracotta Amphora
AGING TIME:	6 months
BOTTLE AGING TIME:	15 months
PRODUCTION:	1287 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	4.88 g/l
RESIDUAL SUGAR:	0.9 g/l	EXTRACT:	26.2 g/l