



JORIO

Montepulciano d'Abruzzo DOC

Vine Variety

Montepulciano 100%

First Year of Production

1993

Area of Production

Abruzzo

Jorio is Umani Ronchi's selected Montepulciano d'Abruzzo DOC. It was created in the mid-1990s to express the great potential of this varietal, in collaboration with fanatically dedicated Abruzzese winegrowers with vineyards in particularly favorable areas for its growth. The name of the wine is intended as a tribute to the great twentieth-century Abruzzese poet Gabriele D'Annunzio, who made his wild, provincial native soil into a "barbaric" novelty, exciting and transgressive, with which he stirred and won the public's favor. To quote D'Annunzio's dedication to his pastoral tragedy *The Daughter of Jorio*: "To the land of Abruzzi, to my mother, to my sisters, to my brother in exile, to my buried father, to all my dead, to all my people between the mountains and the sea, this song of ancient blood I consecrate."

GENERAL CHARACTERISTICS

Vineyard

Located in various municipalities in the Abruzzo Region, the vineyards from which we produce Jorio are distinguished by the special attention which is dedicated to pruning. The aim is to limit fruit production and create ideal conditions for air to circulate around the productive layer of the vine. These are essential conditions for ensuring ideal ripening of the Montepulciano grape.

Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September to the middle of October.

Vinification

The grapes are destemmed and lightly pressed. They then undergo maceration for 10-12 days in steel fermentation vats. The temperature during this period is kept at between 79-82°F. As soon as the alcoholic fermentation is finished, the wine starts malolactic fermentation. The wine then moves to the aging process. About 50% is aged in 5000/8000 litre oak barrels and the rest in *barriques* on their third or fourth time of use, for a period of about 12 months. After *assemblage*, the wine rests in bottle for several months.

TASTING SUGGESTION

Serving Glass

Glass of medium size and roughly spherical shape, to allow better appreciation of the complex aromas.

Pairings

Pasta with meat sauces, roast white and red meats, chicken and rabbit *chasseur*, mixed grills

Ideal serving temperature

64°F