

MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Tannins are soft and well-complexed. Good balance and taste persistence.

Grape varieties: Montepulciano 100%.

Area of production: Abruzzo, Italy.

Alcohol content: 13,5%.

Serving temperature: 18%.

Harvest: half of october.

Vinification: gentle pressing of the grapes; fermentation in stainless steel vats at controlled temperature (25°C). Maceration on the skin for 10-15 days. Malolactic fermentation in stainless steel tanks.

Ageing: in stainless steel vats for 6 months.

Color: intense ruby red with violet reflections.

Bouquet: intense aromas of red ripe fruit, vegetable and spicy notes.

Palate: tannins are soft and well-complexed. Good balance and taste persistence.



FOOD PAIRING

delicious with pasta and rice dishes, grilled meat and medium ripening cheeses.



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