

MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA



GRAPE VARIETIS : 100% Montepulciano
d'Abruzzo DOC

AREA OF PRODUCTION : Abruzzo

ALCOHOL: 13,5 % vol

HARVEST : September – October

VINIFICATION : fermentation on skins for 12
days at controlled temperature practicing puming
over and delestage

AGEING : Refined in steel tanks and cement vats
and elevated in bottle.

TASTING NOTES : Ruby red with vilet hints,
fruity bouquet, violet and spices. Dry flavour,
smooth, slightly herbaceous. Persistent finish.

FOOD PAIRING : roasted meat, medium seasoned
cheese, pasta dishes.