

MONTEPULCIANO D'ABRUZZO DOP

TECHNICAL SHEET



TYPE

Red wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo GRAPES Montepulciano d'Abruzzo 100% HARVEST PERIOD October



VINIFICATION

VINIFICATION maceration of the skin at controlled temperature for one week MALOLACTIC FERMENTATION no REFINEMENT concrete tanks



DESCRIPTION

COLOUR rich ruby red with purplish highlights and slightly garnet rim
FRAGRANCE red fruit, scent of morello cherry and a delicate spicy touch
TASTE full bodied, with a good structure and a well-integrated soft tannins
ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 18°C