



Montepulciano d'Abruzzo



APPELLATION
DOC



AREA
Abruzzo



GRAPES
Montepulciano



ALCOHOL LEVEL
13% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The stems are separated from the grapes, which are softly pressed in cylinders, under pressure gently breaking their skins and releasing the juice. The juice is left to macerate on the skins for about a week in rotating temperature controlled stainless steel vinifiers at a temperature of about 28 - 30° C. After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation, a process that lowers total acidity and makes wines seem rounder and fuller in flavour. The wine is then placed to age in large Slavonian oak casks.

COLOUR

Brilliant, attractive and warm ruby-red colour.

BOUQUET

Ample and remarkably complex, with vinous and characteristic tones.

FLAVOUR

Dry on the palate and gracious, with delicate and soft veining, a fine and harmonious balance.

SERVING TEMPERATURE

To be served at 18 - 20° C. (64 - 68° F.).

FOOD MATCHES

This wine can be consumed throughout a meal and matches perfectly with all red meat and game dishes, savoury preparations of the rural tradition and cheeses that have been aged for moderate to long periods.