



## Montepulciano d'Abruzzo



### APPELLATION

DOC



### AREA

Abruzzo (Central Italy)



### 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 flavor.

### COLOUR

Brilliant, attractive and warm ruby-red color.

### 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

Best if served at 18° - 20° C. (64° - 68° F.).

### FOOD MATCHES

The wine can be consumed throughout a meal and makes a fine accompaniment for all red meat dishes, savory preparations of the rural tradition and moderately aged cheeses.