



VILLA CERRINA
ITALIA



Montepulciano d'Abruzzo



APPELLATION
DOC



AREA
Abruzzo (Central Italy)



GRAPES
100% Montepulciano



ALCOHOL LEVEL
12,5% 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 28-32°C (82-86°F). 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 and 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 particularly fine accompaniment for all red meat and game dishes and savory preparations of the rural tradition.