



## Montepulciano d'Abruzzo



**APPELLATION**  
DOC



**AREA**  
Abruzzo (Central Italy)



**GRAPES**  
Montepulciano



**ALCOHOL LEVEL**  
13% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

The grapes are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The must macerates on the skins for about a week in stainless steel vinifiers at a temperature of about 28° - 30° C. (82° - 86° F.). 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

Broad bouquet, with well-defined scents of bitter almonds against a faint background of wild berries.

### FLAVOUR

Smooth, full-bodied with notable personality and outstanding persistence.

### SERVING TEMPERATURE

Serve at 18° - 20° C. (64° - 68° F.)

### FOOD MATCHES

The wine can be consumed throughout a meal and makes a particularly fine accompaniment for tasty pasta dishes, risottos, grilled red meat and cheeses that have been aged for moderate to long periods.