

Montepulciano d'Abruzzo DOC



Type: Montepulciano d'Abruzzo DOC

Alcohol content: 14,0% Vol.

Grape variety: Montepulciano

Fermentation: soft pressing of the grapes, submergedcap maceration with fermentation at a controlled temperature and racking in order to reach the preset criteria

Ageing and evolution: Barriques, refining in bottle aftertaste.



Sensorial features: It's a vivid ruby red wine which smells of blackberry, currant and blueberry, accompanied by hints of licorice, cinnamon and black pepper. In the mouth it's warm with soft and evolved tannins, a right balance, good structure and persistence.

Bottle lifespan: on sale 3 years after harvest

Serving temperature: 16-18°C

Gastronomic matching: Structured first courses with tomato sauce, timballo, wild boar, red meats and seasoned cheese.

