

Montepulciano d'Abruzzo DOC



- **Type:** Montepulciano d'Abruzzo DOC
- **Alcohol content:** 14.00%
- **Area of production:** Bolognano, Abruzzo
- **Yield per hectare:** 70 quintal
- **Vine training system:** Tendone and espalier
- **Harvesting period:** Middle of October
- **Winemaking:** Soft pressing of the grapes, maceration in oak vats, fermentation at a controlled temperature and racking when the established parameters are reached.
- **Ageing and maturing:** in 100% new French oak barriques for approximately 24 months and subsequent refinement in the bottle.



 Azienda
Natarelli

- **Tasting notes:** Color: Deep red with violet reflections.
Aroma: The aromatic panorama is wide, with immediate aromas of ripe red fruit, cherry, berries, followed by spicy notes of licorice, cumin, pepper and coffee. Taste: soft, balanced, excellent acidity, persistent elegant tannins.
- **Lifespan in the bottle:** On the market approximately 30 months after the harvest, given the characteristics of acidity and tannins it can refine in the bottle for at least 8/10 years.
- **Serving temperature:** 10/12° celsius
- **Food Pairings:** It can be served with raw fish, cold cuts, white lasagna, risotto and white meat dishes.

