

San Martino



dal 1918

Montepulciano d'Abruzzo D.O.C.

GRAPE VARIETY: Montepulciano d'Abruzzo 100%

AREA OF PRODUCTION: Abruzzo

HARVEST: september - october

YIELD PER HECTAR: 90 -100 q.l.s

VINIFICATION: maceration of the grapes for 15- 20 days at controlled temperature

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5%

RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR intense ruby red with burgundy reflexes.

BOUQUET red fruit-flavoured wine with nuances of vanilla and black cherry.

TASTE full and persistent flavour.

BEST SERVED WITH

Roast meats, red meats, strong flavoured cheese and starters.

Serving temperature: 18 – 20 C°



vinicola
s.a.s. 

VINICOLA CACCARO SAS

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