



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°



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