



Montepulciano d'Abruzzo

Technical Details

Wine Typology:	Montepulciano d'Abruzzo DOC
Production Area:	Abruzzo region
Grape Variety:	100% Montepulciano
Wine-making:	Fermentation in steel with long maceration on the peels at a controlled temperature, malolactic fermentation with aging for at least 12 months in 25-hl French durmast barrels. Wine refinement inside the bottles for 3 months.
Alcohol:	13% Volume
Food Pairing Suggestions:	Excellent both with meat courses, braised and roasted meat and mature cheeses.
Serving Temperature:	Best drunk at a temperature of 57°F.
Packaging:	Cases of 12 bottles of 750ml.



Wine Characteristics

It has a crimson-red color tending to garnet-red with purple reflections. There are outstanding perfumes of small red berries and spicy notes. It has a very structured taste, with a good balance due to a sweet tannin feeling, intense and persistent, which develops into a cocoa aftertaste.

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