





Montepulciano D'ABRUZZO DOC

Grape varieties: Montepulciano **Production region:** Abruzzo

Technical data: Alcohol content: 12,50 % vol. Sugar content: g/l 5 Total acidity: g/l 5.1

VINEYARDS

Vine density: 4000 vines/hectare Vine training system: Guyot and tendone Yield per hectare: on average 120 quintals/hectare

WINEMAKING

Traditional red vinification characterised by the use of selected yeasts and by the careful monitoring of fermentation temperatures. **Refinement:** 100% in steel tanks

SENSORY NOTES AND FOOD PAIRINGS

Colour: deep ruby red with purple hints Aromas: red fruit, vanilla and spices Taste: full-bodied with supple tannins Goes well with...: game, brasato, lamb and seasoned cheese Service temperature: 16-18°C Tasting glass: Wide glass



SERVICE TEMPERATURE: 16-18°C



TASTING GLASS: WIDE GLASS