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MONTEPULCIANO D'ABRUZZO D.O.C.



APPELLATION

D.O.C.



AREA

Abruzzo



GRAPES

Montepulciano



ALCOHOL LEVEL

13.5% vol.



SIZE(S)

250ml, 750ml



SERV. TEMPERATURE

16° - 18° C (60° - 64° F)

VINIFICATION AND AGEING

The stems are separated from the grapes, which are then gently pressed into cylinders. This process gently breaks the skins and releases the juice. The juice is then left to macerate with the skins for about a week in temperature-controlled stainless steel rotary fermenters at a temperature of about 28-30° C (82-86° F). After alcoholic fermentation, the wine undergoes malolactic fermentation, which lowers the total acidity, making the wine rounder and bolder.

COLOR

The wine has a brilliant, attractive, and warm ruby-red color

BOUQUET

Ample, intense, and remarkably complex with fruity notes and characteristic tones.

PALATE

Dry and medium-bodied with a fine, harmonious balance of notes of red fruit and vanilla, and a smooth, satisfying finish.

FOOD PAIRINGS

This wine can be enjoyed throughout a meal and pairs well with red meat dishes, savory traditional dishes, and moderately aged cheeses.

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