

MONTEPULCIANO

Denominazione di Origine Controllata

D'ABRUZZO



TASTING NOTES:

Intense ruby red with slight violet highlights with delicious aromas of black cherries, strawberries, and herbs. It's full-bodied and robust, fresh plums on the palate, nicely balanced by food-friendly acidity and soft tannins.

FOOD PAIRING:

Enjoy with typical Italian dishes, red meats, pizza and cheese

SERVING TEMPERATURE: 16 - 18° C

CLASSIFICATION: DOC

REGION: Abruzzo

GRAPE VARIETIES: Montepulciano

VINIFICATION: in stainless steel tanks.

ALCOHOL: 12,5 %

ACIDITY: 5.7 gr/l

RESIDUAL SUGAR: 4.0 gr/l