



## Montepulciano d'Abruzzo DOC

DENOMINATION	MONTEPULCIANO D'ABRUZZO DOC
VARIETAL	85% Montepulciano + 15% other red grapes
ALCOHOL LEVEL	12,5% vol.
AREA	Abruzzo
SURFACE	Plains and hills
ALTITUDE	0 - 400 m
SOIL TYPE	Clay-Limestone
PLANT DENSITY	4.000 - 6.000 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot
HARVEST PERIOD	Middle to end of September

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

Hailing from the beautiful region of Abruzzo, this Montepulciano is the result of both hand and machine harvesting followed by destemming. After a 10-20 day fermentation at 25-26°C in 100-400 hl tanks, the wine undergoes malolactic fermentation and is stored in stainless steel tanks for 3-6 months until it is bottled.

### TASTING NOTES

Intensely red in colour with a violet hue and bursting with red fruit flavours on the nose, including blackberry and cherry, this Montepulciano d'Abruzzo is fresh on the palate with notes of raspberry, blueberry and cherry.

### FOOD MATCHINGS

With its fresh fruit flavour, Montepulciano d'Abruzzo can be enjoyed alongside a variety of foods, such as red meats, roasted vegetables and cheeses.

