

MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

Traditional, with maceration on the skins, frequent pressings and fermentation at controlled temperature of about 25° C. Malolactic fermentation and stocking in stainless steel tanks. Aging in bottle.

WINEMAKER'S NOTE

This is a characterful red wine with gentle tannins, excellent structure and a bright intense color. It offers sensations of ripe red fruits as well as spicy hints.

FOOD PAIRINGS

Excellent with red meat dishes, seasoned cheeses and game. To be served at 18° C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area
Central Italy, close to the Adriatic Sea

Grape/Blend
Montepulciano.

Harvesting Period
Mid September

Alcohol
12.5%

PH
3.20

Total acidity
5.50 g/l

Residual sugar
7.30 g/l