

# Montepulciano d'Abruzzo

Denominazione Origine Controllata



## Geographic Area

Vineyards located in Central Italy, close to the Adriatic Sea, between Chieti and Casalbordino, in Abruzzo region.

## Soil

Calcareous soil and clay.

## Grape Varieties

Montepulciano 100%.

## Winemaking

Red vinification, with maceration on the skins, frequent pressings and fermentation at controlled temperature of about 25-28° C. Malolactic fermentation and stocking in stainless steel tanks. Ageing in bottle.

## Style

Deep ruby-red coloured wine, of excellent structure, harmonious and a bit tannic, typical characteristic of this grape variety.

## Food Pairings

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

**Packaging** 0,75 l

**Alcohol** 13 % vol