

# Montepulciano d'Abruzzo D.O.C.



## TIPOLOGY



## BODY



## AROMAS



## BOUQUET

harmonic, persistent, intense and suggestive of red berries, morel, blackberry and plum.

## FLAVOUR

this wine is balanced, nicely bodied, tasty, dry, persistent on the palate and properly tannic with hints of liquorice and a delicate aftertaste of bitter almond.



**Name and Denomination**

Montepulciano d'Abruzzo D.O.C.

**Grape variety**

100% Montepulciano

**Origin**

authorized areas located among the hills of Abruzzo region.

**Winemaking**

it is obtained from carefully selected and healthy grapes, and through maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tubs where the malolactic fermentation is completed (following a first decanting stage); later on, it is filtered and then bottled.

**Storage and ageing**

in a humidity controlled cellar at a temperature of 10-12°C.

**Colour**

deep ruby red with violet hues when young.

**Bouquet**

harmonic, persistent, intense and suggestive of red berries, morel, blackberry and plum.

**Flavour**

this wine is balanced, nicely bodied, tasty, dry, persistent on the palate and properly tannic with hints of liquorice and a delicate aftertaste of bitter almond.

**Alcohol content** 12.5% vol.

**Optimal serving temperature** 16-18°C

**Gastronomic matches**

it goes very well with roasts, mixed grilled meats, game birds, hare, and seasoned cheeses.

**Packaging**

elegant 75 cl. Bordolese USA bottles in cases of 6 bottles.



PIANTAFERRO



synthetic cork  
PF0236L