



MONTEPULCIANO D'ABRUZZO DOC

AREA OF ORIGIN:
Abruzzo.

PEDOCLIMATIC ENVIRONMENT:
The pedoclimatic environment characteristic of the region with elevations not exceeding 500/600 metres above sea level.

GRAPE VARIETIES:
Up to 100% Montepulciano, other authorised white grape varieties may be added, either individually or together, up to a maximum of 15%.

COLOUR:
Intense ruby red with purplish nuances.

CHARACTERISTICS:
This wine has a slight vinous fragrance, a dry, round, full-bodied, slightly tannic flavour with hints of blueberry; well-balanced.

GASTRONOMIC COMBINATIONS:
This wine is a particularly suitable accompaniment to roasts, grilled meat and hearty soups.

SERVING TEMPERATURE:
Serve at a temperature of 18°-20° C.

WINEMAKING:
In red, with 10-days steeping on skins in stainless steel tanks.

BOTTLE:
Bordeaux 750 ml

CAPSULE:
Red P.V.C. with side writing