



MONTEPULCIANO D'ABRUZZO DOC

Production area: Vasto/Monteodorisio/Casalbordino

Facing: South-East/South-East/South-West

Height: 190 m a.s.l./200 m a.s.l./30 m a.s.l.

Type: Denominazione di Origine Controllata

Vineyard: 100% Montepulciano d'Abruzzo

Alcohol content: 13,5% vol.

Average production per hectare: 120 quintals

Refining: 6 months in oak barrel

Growing system: Rows with spurred cordon

Harvesting: Hand-made

Vinification: On-the-skins at controlled temperature of 25°C

Duration: On-the-skins maceration for at least 15 days

Colour: Intense ruby red with light violet highlights

Bouquet: Typical, fruity, with vanilla scent

Taste: Austere and full-bodied

Match with: Typical products, meat roasts and mature cheeses

Serve at: 18°C

Bottle life: 5 years after being put on the market

