



RUDHIR

MONTEPULCIANO DOC
ORGANIC

Production area: Municipality of Vasto

Facing: South-East

Height: 190 m a.s.l.

Type: DOC

Vineyard: 100% Montepulciano

Alcohol content: 14,5% vol.

Average production per hectare: About 80 quintals

Refining: 18 months in oak barrel and barrique + 2 years
in bottle

Growing system: Rows with spurred cordon

Harvesting: Hand-made in cases

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 garnet highlights

Bouquet: Typical, fruity, spicy

Taste: Full-bodied with scent of fruit preserved in alcohol
and chocolate

Match with: Typical products, meat roasts and
mature cheeses

Serve at: 18-20°C

Bottle life: 5 years after being put on the market. In a suitable
environment, up to 10 years

Allergens: Sulphites

