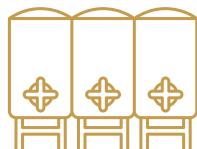


Montepulciano d'Abruzzo

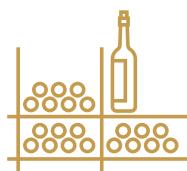


Italy
Abruzzo
Pescara



VINIFICATION

The must is vinified in stainless-steel tanks at controlled temperature, with prolonged maceration on the skins.



AGEING

At the end of vinification, the wine is aged for several months in stainless-steel tanks.



Ruby red colour with vivid violet reflections.



TASTING NOTES



On the nose, aromas of sour cherries and cherries, enriched by generous spicy notes and a delicate hint of leather and tobacco.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

12%



GRAPE VARIETIES

Montepulciano

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, early September - late October



On the palate, it shows medium structure, savory freshness, well-expressed fruit, and fine, well-integrated tannins.