



ZAPPACOSTA BIO MONTEPULCIANO D'ABRUZZO

VINEYARD

Montepulciano

PRODUCTION AREA

Chieti - Bucchianico

ELEVATION

300/350 m.a.s.l.

COLOR

Deep ruby red

PERCENTAGE

13,5%

CHARACTERISTICS

Rich and fragrant with notes of violet, red berry fruits and licorice typical of the vine.

WINE-PAIRING

Excellent with pasta dishes, soups, grilled fish, roasts of white meats, tripe, pizza and semi-aged cheeses.

GROUND

Calcareous - clay

VINEYARD

Guyot and arbor

GRAPE HARVEST

Beginning of October. Manual harvesting with selection of bunches from the vineyard

ALCOHOLIC FERMENTATION

Natural fermentation; macerations with the grape skins in stainless steel tank for 10 days with temperatures 25-28 C