



SUDEST MONTEPULCIANO D'ABRUZZO

VINEYARD

Montepulciano

PRODUCTION AREA

Chieti

ELEVATION

300 m.a.s.l.

COLOR

Intense ruby red with violet reflections

PERCENTAGE

14%

CHARACTERISTICS

Notes of ripe fruit and delicate spiciness.

Pleasantly soft taste and sapid, balanced with long final persistence.

WINE-PAIRING

It goes well with cold cuts, cheeses.

It is exalted with first courses based on meat sauce, grilled meat.

GROUND

Calcareous - clayey

VINEYARD

Guyot and arbor

GRAPE HARVEST

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

ALCOHOLIC-FERMENTATION

Natural fermentation; 1 year in barrique.

Stainless steel tanks at a temperature of 25-28°.