



# MONTEPULCIANO D'ABRUZZO DOC

ORGANIC & VEGAN CERTIFIED WINE



## PRODUCTION AREA

The Abruzzi

## SOIL

Soil of medium texture, marly-sandy and silty sandy

## GRAPES

100% Montepulciano d'Abruzzo DOC. The grapes are hand-picked in the month of September.

## VINIFICATION

Classic red vinification. Maceration of the skins is carried out at controlled temperature in stainless steel tanks for around 10 days. Then malolactic fermentation takes place and the wine ages for 6 months on its noble lees. After this period the wine is filtered and bottled.

## WINE CHEMISTRY

ABV: 12 % vol

## ORGANOLEPTIC NOTES

Ruby red color with violet reflections. Intense aromas of ripe red fruit, with light spicy notes and hints of raspberry, blueberry and licorice. Medium tannic, it has a good body and excellent structure.

## SOMMELIER NOTES

*Serving temperature:* 16-18°C

*Food pairing:* perfect with tasty dishes. Excellent with legume soups, saffron risotto and tempeh with vegetables.

## AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRAS FREE



NON-GMO