

MONTEPULCIANO D'ABRUZZO BIO DOC

Blend Of Grapes

Pure Montepulciano.

Harvesting And Vinification

Determined with 4- parameter maturation curve: sugar, total acidity, pH, phenols. Vinification with maceration of the skins with the must for 8 to 12 days in stainless-steel tanks at 22-26C.

Maturation

After the first decantation in November, maturation for 6 - 9 months in stainless-steel tanks with at least one decantation per month for cleaning and oxygenation purposes.

Ageing

In bottles for 4 months.

Sensory Profile

Reddish purple with shimmers of deep purple, bouquet of cherries and fruits of the forest with a slight hint of vanilla, good sense of body, harmonious, with aromas which range from red fruits to the rustic vinous mouthfeel of the Montepulciano grape.

Serving Suggestion

Perfect with all types of red meat dishes even the richest, Italian salami and cold meats, fresh and mature cheeses.

Analysis Data

Alc. cont. 13% vol., Total acidity from 5,2 to 5,5 g/l., Volatile acidity from 0.20 to 0.55 g/l, Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l.

DATA SHEET

