



Linea Storica MONTEPULCIANO D'ABRUZZO

Denominazione di Origine Protetta

Typology:	Red
Classification:	D.O.P.
Region:	Abruzzo
Grape:	Montepulciano 100%
Growing system:	Rows of vines
Soil:	Plebby and calcareous
Yield per hectare:	110 Q/He
Harvest:	Middle of October
Wine-making:	Fermentation at controlled temperature in steel; maceration of the skins
Aging:	Some months in big oak barrels of 35 hl from Slavonia
Aging in bottle:	Some months in the underground tunnels
Alcohol content:	13.00 - 13.50 % Vol.
Colour:	Dark ruby red
Bouquet:	Scents of cherry, blackberry and raspberry, then nutmeg and sandalwood, notes of balsamic herbs
Taste:	Quite tannic but smooth, wildcherries flavours.
Serving Temperature:	18 - 20° C
Gastronomical Joinings:	Pasta with meat sauce, braised beef, roasted meat, ripened cheeses.

