



## CLASSIFICATION

Denominazione di Origine Controllata

## VARIETALS

Montepulciano d'Abruzzo

## HARVEST

Harvested at medium to late maturation

## AREA OF ORIGIN

Abruzzo, ITALY

## ABV

13% by Volume

## AVAILABLE SIZES

(ML) 750

## BOTTLING

Cold sterile microfiltration technique

## LANDS

Highland terrain, whose altitude must not exceed 500m (exceptionally 600m)

## PRODUCTION TECHNIQUE

The grapes are pressed and subjected to prolonged maceration at controlled temperature. It cannot be in the market before March 1st of the following year.

## SENSORY ANALYSIS

Intense red color with slight and orange tendency with aging. Purple shades. Wild and well structured. Vinous fragrance with intense scent and a bit of cherries. The flavor is dry, full, sapid and soft but with light tannic.

## PAIRING

Pairs well with meat and game dishes, grilled meats and seasoned cheeses.

## SERVING TEMPERATURE

Serve at cellar temperature 64-68°F.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE

DIMENSIONS (L/W/H) Inches

BOTTLE TYPE

UPC CODE

