



110 MONTEPULCIANO D'ABRUZZO RISERVA

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:	70 Q/He
Harvest:	End of October/ beginning of November
Wine-making:	Fermentation at controlled temperature in steel, with long maceration of the skins
Aging:	Many months in barriques.
Aging in bottle:	Many months in the underground tunnels
Alcohol content:	14.50% Vol.
Colour:	Impenetrable dark ruby red with orange nuances.
Bouquet:	Blackberries and wild-cherries jam, spicy notes of tobacco leaf and nutmeg..
Taste:	Full-body with prominent tannins. Extremely persistent with chocolate and black pepper flavours.
Serving Temperature:	18 - 20° C
Gastronomical Joinings:	Roasted red and wild meats , extra dark chocolate

