



DON BOSCO 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:	Pebbly and calcareous
Yield per hectare:	80 Q/He
Harvest:	End of October
Wine-making:	Fermentation at controlled temperature in steel, with long maceration of the skins
Aging:	Many months in big oaken barrels and tonneaux.
Aging in bottle:	Many months in the underground tunnels
Alcohol content:	14.50% Vol.
Colour:	Impenetrable dark ruby red.
Bouquet:	Red fruits jam, spicy notes of cinnamon and licorice, intense flavours of tobacco leaves.
Taste:	Full-body with prominent tannins. Very long persistent.
Serving Temperature:	18 - 20° C
Gastronomical Joinings:	Complex meals with truffles, roasted meats, extra dark chocolate

