



Linea 1897

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:	115 Q/He
Harvest:	Middle of October
Wine-making:	Fermentation of the skins at cold controlled temperature
Aging:	Few months into big oaken barrels from Slavonia
Alcohol content:	13.50% Vol.
Colour:	Ruby red
Bouquet:	Wild cherry and red berries flavours, following by some spicy notes.
Taste:	Smooth and very enjoyable; delicate flavours of plums and black cherries.
Serving Temperature:	18° C
Gastronomical Joinings:	Salami and cheeses, roasted meat

