



Linea Classica

MONTEPULCIANO D'ABRUZZO

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:	115 Q/He
Harvest:	Beginning of October
Wine-making:	Fermentation of the skins at controlled temperature in steel
Aging:	Maturation of many months into concrete barrels
Alcohol content:	13.50% Vol.
Colour:	Ruby red
Bouquet:	Wild cherry and red berries flavours, following by some spicy notes.
Taste:	Medium body, smooth and very enjoyable
Serving Temperature:	18° C
Gastronomical Joining:	Salami and cheeses, roasted meat. Perfect with arrosticini.

