

MUNDUS VINI
GOLD MEDAL



DECANTER
SILVER MEDAL
91 POINTS



MONTEPULCIANO D'ABRUZZO DOP

The grapes come from vineyards of Miglianico. Traditional style temperature controlled vinification takes place in stainless steel vats. The wine is usually bottled before the next harvest. It is a Montepulciano juicy and easy to drink. Ruby red with light shades of purple. Red fruits like cherry and plum and good balance between young and soft tannins. Pairs well with pasta dishes all'abruzzese and roast meat.

TECHNICAL SHEET

CLASSIFICATION: Montepulciano d'Abruzzo DOP

PRODUCTION AREA: Miglianico (CH)

GRAPE VARIETY: Montepulciano 100%

SOIL: Loam-Clay

ALTITUDE: 250 mt

FARMING METHOD: Integrated Fight

TRAINING METHOD: Pergola Abruzzese

AGE OF THE VINEYARD: 40years

YIELD PER HECTARE: 140 ql/ha

HARVEST PERIOD: October

SERVING TEMPERATURE: 18°C

CULINARY PAIRING

Chitarrina "alla teramana", veal meat "alla pizzaiola", lamb.