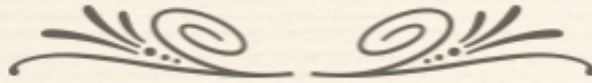




Wine Art Italy USA Importer & Distributors Fine Italian Wine



MONTEPULCIANO D'ABRUZZO D.O.C.

APPELLATION

Abruzzo, Italy

VARIETAL COMPOSITON

MONTEPULCIANO 100%

ALCOHOL CONTENT

13% Alc. By Vol

WINEMAKING

Soft crushing with stalks removal. Fermentation in stainless steel with maceration of the grapes for about 15 days with temperature control at around 25°C. After fermentation, the wine is aged first for about 6 months, later bottled and aged

TASTING NOTES

*Flavor: Well balanced and harmonious, full and savory, tannic enough.
Full-bodied*

FOOD PAIRING

*suggestions: Should de served at: 18-20° C.
Ideal with First courses with truffles and mushrooms, boar meat, red meat, seasoned cheeses and cold cut..*



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