



MONTEPULCIANO D'ABRUZZO

Denominazione di origine controllata

PRODUCTION AREA Abruzzo, Italy ALTITUDE 200 meters above sea

GRAPE 100% Montepulciano SOIL sandy, calcareous, mostly solid

YIELD PER HECTARE 100 - 120 pecks VINIFICATION YIELD 65% HARVEST second/third decade of October

ALCOHOLIC FERMENTATION in stainless steel at a controlled temperature

AGEING 6 months in stainless steel, 6/12 months in oak wood Barriqu

ALCOHOL about 13,5% COLOUR intense color with purplish highlights

TASTE it tastes structured and wide, harmonious with berries and licorice notes

FOOD PAIRING it goes well with cold meats, red sauce baked pasta, barbecue white and red meats, stewed bushmeat, mushrooms, ripened or blue cheeses

SANTONE VINI

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