



Montepulciano d'Abruzzo Denominazione di Origine Controllata



APPELLATION

DOC Montepulciano d'Abruzzo

AREA OF PRODUCTION

Abruzzo

GRAPES

100% Montepulciano

VINTAGE

2022

SOIL COMPOSITION

Mostly clayey limestone with sandstone subsoil.

VINIFICATION

Maceration of the skins at controlled temperature in stainless steel tank. The must is frequently pumped over to ensure extraction of aromatic precursors. Aging on fine lees for few months.

TASTING NOTES

Deep ruby with violet hues. Aromas of wild berries, red cherries and delicate notes of crushed herbs. A well structured palate with integrated tannins makes this a perfect match with food.

FOOD PAIRING

Ideal accompaniment for an array of rich flavoured dishes and rich meats like bushmeat and beef brisket. It also pairs very well with aged cheese.

ALCOHOL

13%

SERVING TEMPERATURE

17 °C

RESIDUAL SUGAR

2.7 g/l

ACIDITY

5.8 g/l

OTHER CHARACTERISTICS

Suitable for vegans.

Museo Nazionale Collezione Salce

TITOLO	Ascoli Piceno
SOGGETTO	Finestra Aperta su Palazzo dei Capitani del Popolo di Ascoli Piceno.
DATA	1932

