Type: Montepulciano d’Abruzzo DOC
Alcohol content: 13.0% ABV
Grape variety: Montepulciano
Winemaking: soft pressing of the grapes, submerged-cap maceration with fermentation at a controlled temperature and racking in order to reach the preset criteria
Ageing and maturing: after the malolactic fermentation, sterile filtration and maturation in steel for about 4 months protected from oxygen; bottled with no added sulphites and subsequently aged in the bottle
Tasting notes: intense ruby red colour with purplish highlights; characteristically intense and fruity aroma with a medium body, well-balanced which again highlights the fruity notes
Lifespan in the bottle: on average, to be sold during the spring following the harvest. Best consumed within the first 2 years
Serving temperature: 16/18°C
Storage instructions: store in a cool, dry place
Transportation instructions: transport at a controlled temperature