La mia Pecora is <mark>Red</mark>



MONTEPULCIANO D'ABRUZZO DOC



Type Montepulciano d'Abruzzo DOC

Grape variety Montepulciano

Area of production Abruzzo region

Vine training system Tendone and espalier

Type of soil Clayey of medium texture

Harvesting period Usually very late

Winemaking

Soft pressing of the grapes, submerged cap maceration with fermentation at controlled temperature and racking when the established criteria are reached.

Ageing and maturing

In steel vats.

Tasting notesColor: Purple red of medium intensity withviolet hues.Aroma: It opens with notes of red berries and spicynuances of white pepper.Taste: A vibrant, medium-structured body emergeson the palate.

Lifespan in the bottle Pleasant right from the start.

Storage instructions Store in a cool, dry place

Transport instructions Room temperature

Alcohol content 12,5% vol

Serving temperature 14-16°C

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