

LE TERRE DELL'ABATE  
MONTEPULCIANO D'ABRUZZO DOC



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**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**

Matured in steel vats with subsequent ageing in the bottle.

**Tasting notes**

**Color:** Purple red of medium intensity with violet hues.

**Aroma:** It opens with notes of red berries and spicy nuances of white pepper.

**Taste:** A vibrant, medium-structured body emerges on the palate.

**Lifespan in the bottle**

Pleasant right from the start, it can age in the bottle.

**Storage instructions**

Store in a cool, dry place

**Transport instructions**

Room temperature

**Alcohol content** 12,5% vol

**Serving temperature** 14-16°C