



cantinazaccagnini.it

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 until bottling.

Tasting notes

Color: Intense ruby red with violet hues.

Aroma: Notes of marasca and cherry and generally red berries with spicy hints of white pepper.

Taste: In the mouth, it develops harmoniously between fruity sweetness and savory freshness.

Lifespan in the bottle

Pleasant right from the start, it can age in the bottle for two to four years after the harvest.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 12,5% vol

Serving temperature 14-16°C

