Montepulciano d'Abruzzo DOC



TYPE OF WINE

Still red wine

MAIN GRAPES

Montepulciano

PRODUCTION AREA

Grapes cultivated in the DOC area, the whole hilly coastline and the foothills on the Region of Abruzzo, which in the middle extends towards the mountains with high plateau and valleys.

SOILS

Calcareous-clayey soil in the hills, alternated to alluvial and morainic plains.

HARVEST

Montepulciano is a late variety, so harvest takes place between end of September and beginning of October.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

COLOUR

Intense ruby red with purplish hues

BOUQUET

Red fruits aroma like cherry and raspberries. Clear plums notes and hints of spices

TASTE

Warm and well balanced red wine of good structure with supple tannins, a black fruits aftertaste and a persistent finish

FOOD PAIRING

First courses with meat sauce, red meat grilled or in the oven, lamb or sheep, roast pork, rabbit or beef stew, chesses in general, soups or wild game.

SERVING SUGGESTION

14-16°C

ALCOHOL CONTENT

12,5% vol

[Bordolese standard (75 cl)], [12,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)