



MONTEPULCIANO D'ABRUZZO D.O.C

Red Wine



CLASSIFICATION

Denominazione di Origine Controllata

ABV

13% Alc. by Volume

SERVING TEMPERATURE

64-68°F

GRAPES

100% Montepulciano grape

HARVEST

At medium to late maturation

AREA OF ORIGIN

Abruzzo, South Italy

AVAILABLE SIZES

750ML

SOIL

High land terrain, whose altitude must not exceed 500m. Clay.

PRODUCTION METHOD

The grapes are pressed and subjected to prolonged maceration at controlled temperature. It cannot be in the market before March 1st of the following year

COLOR

Intense ruby color with slight orange tendency with aging. Purple shades

TASTING NOTE

Wild and well structured. Vinous fragrance with intense scent and a bit of cherries. The flavor is dry, full, sapid and soft but with light tannic

FOOD PAIRING

Pairs well with meat and game dishes, grilled meats and seasoned cheeses

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

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