

EPICURO



MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Area of the Doc Montepulciano d'Abruzzo.

GRAPE VARIETY

Montepulciano.

VINE TRAINING SYSTEM

Spurred cordon and trellis.

SOIL

Loamy on the surface with presence of limestone on the bottom.

WINEMAKING AND MATURATION

Harvest and processing of the grape with low frequency stemmer, maceration and fermentation, then maturation in steel. May have a short period in different kinds of wood.

SENSORY ANALYSIS

Ruby red with purple shades. Wild berries on the nose, rose, fern and graphite. Smooth in the mouth, with ripe tannins, well – balanced, and long in a fruity persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with mushrooms, polenta, barbeque and medium aged cheeses.