



DaMa Montepulciano d'Abruzzo DOC

CLASSIFICATION:

Montepulciano d'Abruzzo DOC

GRAPE VARIETIES:

100% Montepulciano.

GROWING LOCATION:

Central Italy, Abruzzo, Rosciano (PE).

VINEYARD:

South-East exposure, 720 ft a.s.l., clay soil.

CULTIVATION - HARVEST:

Guyot, harvest beginning of October, yield 6 ton/acre.

MATURATION AND REFINEMENT:

Fermentation with the skins for about 8 days at controlled temperature, extraction by soft pressing. Refinement in stainless steel tanks for 12 month and then in used oak barrels for a minimum of 6 months.

TASTING NOTES:

Ruby red color with dark red nuances. Liquorice scents and good persistence. Rich and harmonious on the palate.

ALCOHOL CONTENT: 13.5 % vol.

RECOMMENDED PAIRINGS:

Roast and stew meat, cured meats, medium aged cheese.

SERVING TEMPERATURE: 60°-65°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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