



## Inferi Montepulciano d'Abruzzo DOC Riserva

**CLASSIFICATION:**

Montepulciano d'Abruzzo DOC Riserva

**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 at controlled temperature, extraction by vacuum pressing. Refinement in stainless steel tanks for 18 months and then in oak barrels (barriques) for a minimum of 18 months.

**TASTING NOTES:**

Ruby red color with dark red sparkling reflections. Intense on the palate and at the nose with flavors of vanilla, tobacco, liquorice. Rich and harmonious.

**ALCOHOL CONTENT:** 14 % vol.

**RECOMMENDED PAIRINGS:**

Roast and stew meat, cured meats, game meat, mushrooms and truffles, mature cheese.

**SERVING TEMPERATURE:** 60°-65°F.

**BOTTLE SIZES AVAILABLE:** 0.75 l.



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