



CASALFARNETO



MONTEPULCIANO

Montepulciano d'Abruzzo DOC

Grapes: Montepulciano 100%

Type of wine: Dry red wine.

Area of origin: Hilly area in the northern portion of the DOC area in the Abruzzo region.

Soil profile: Clayish, strong and mineral.

Harvest: around mid-October

Winemaking: the grapes are gently pressed to extract only the prime must, then it's led to ferment for about 18 days in contact with the skins. It then refine in steel for about 6 months before being bottled.

TASTING NOTES:

Colour: Purple red color with violet reflections.

Bouquet: Intense bouquet of red fruit such as dark cherries and plums, pleasantly spicy notes.

Taste: Dry, rich, medium-to-full bodied, warm, lightly tannic.

Serving suggestions: pasta with tomato and meat sauces, grilled and roasted meat dishes, lamb, cured meats and mature cheeses.

Serving temperature: About 16-18°C

**available with natural cork or screwcap*