



Montepulciano d'Abruzzo D.O.C.


PIANTAFERRO

Grape variety

100% Montepulciano

Origin

authorized areas located among the hills of Abruzzo region.

Winemaking

it is obtained from carefully selected and healthy grapes, and through maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tubs where the malolactic fermentation is completed (following a first decanting stage); later on, it is filtered and then bottled.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C.

Colour

deep ruby red with violet hues when young.

Bouquet

harmonic, persistent, intense and suggestive of red berries, morel, blackberry and plum.

Flavour

this wine is balanced, nicely bodied, tasty, dry, persistent on the palate and properly tannic with hints of liquorice and a delicate aftertaste of bitter almond.

Alcohol content 12.5% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

it goes very well with roasts, mixed grilled meats, game birds, hare, and seasoned cheeses.

Packaging: in 75cl bottles in cases of 12 bottles. Magnum available.