

Parol Vini S.r.l.

Montepulciano d'Abruzzo DOC



Classification:

Controlled Designation of Origin

Grapes:

Montepulciano d'Abruzzo

Lands:

Highland terrain, whose altitude must not exceed 500m (exceptionally 600m if exposed to the south), often degrading to the sea.

Alcoholic degree:

13% in Vol.

Area of origin:

Abruzzo Region - Southern Italy

Production technique:

The grapes are harvested medium to late maturation. They are pressed and subjected to prolonged maceration with temperature control. It cannot be in the market before March 1st of the following year.

Sensory analysis:

Wide and well structured wine. The color is intense red, with slight purple shades and orange tendency with aging. Vinous fragrance with intense scent, a bit of cherries. The flavor is dry, full, sapid, soft but with light tannic.

Bottling:

It is bottled using the cold sterile microfiltration technique

Pairings:

Perfect match red and white meats even preserved, especially if roasted or grilled, seasoned cheese. Serve at a temperature of 64-68°F.

