



## Montepulciano d'Abruzzo Denominazione di Origine Controllata



### APPELLATION

DOC Montepulciano d'Abruzzo

### AREA OF PRODUCTION

Abruzzo

### GRAPES

100% Montepulciano

### VINTAGE

2022

### SOIL COMPOSITION

Mostly clayey limestone with sandstone subsoil.

### VINIFICATION

Maceration on the skins at controlled temperature in stainless steel tanks. The must is frequently pumped over to ensure extraction of aromatic precursors. 5 months in 30-50hl oak vessels.

### TASTING NOTES

Deep ruby with violet hues. Aromas of wild berries, red cherries and delicate notes of crushed herbs. A well structured palate with integrated tannins makes this a perfect match with food.

### FOOD PAIRING

Ideal accompaniment for an array of rich flavoured dishes and rich meats like bushmeat and beef brisket. It also pairs very well with aged cheese.

### ALCOHOL

13%

### SERVING TEMPERATURE

17 °C

### RESIDUAL SUGAR

2.7 g/l

### ACIDITY

5.8 g/l

### OTHER CHARACTERISTICS

Suitable for vegans.

Museo Nazionale Collezione Salce

TITOLO	Ascoli Piceno
SOGGETTO	Finestra Aperta su Palazzo dei Capitani del Popolo di Ascoli Piceno.
DATA	1932

