



DAMA MONTEPULCIANO D'ABRUZZO DOC

Classification: Montepulciano d'Abruzzo DOC

Variety: 100% Montepulciano

Provenance: Rosciano (Pescara)

Vinification: Fermentation with skins for about 8 days at the temperature of 77-86°F. Whole extraction of the wine by soft presses.

Refinement: in steel vessels for 12 months, then in second and third use barrels for 6 months.

Organoleptic characteristics: Ruby red color with some dark red nuances. It has a good olfactory persistence tending to the licorice flavor. It's rich and harmonious on the palate.

Serve with: it pairs well with roasted and stewed meat, salami, ham and cheese.

Serving temperature: 60-64°F

