



INFERI MONTEPULCIANO D'ABRUZZO RISERVA DOC

Classification: Montepulciano d'Abruzzo Riserva DOC

Variety: 100% Montepulciano

Provenance: Rosciano (Pescara)

Vinification and Maturing: Soaking of the skins with the must for long time at 77-86°F. Whole extraction of the wine by vacuum press.

Refinement: in steel vessels for 18 months, then in oak barrels for another 18 months and in bottles for 6 months.

Alcohol: 14%

Organoleptic characteristics: ruby red colour with dark red sparkling reflections, intense and vanilla speckled fragrance, persistent, warm, rich and harmonious.

Serve with: pasta, mushrooms and truffles, with beef and game, with mature cheese, salami and ham.