

TERRE DEI RUMI

Montepulciano D'Abruzzo

It is a wine that has made the history of modern Abruzzo wine-making. Today, thanks to the passion of some producers and winemakers, the Montepulciano D'Abruzzo has emerged to the international limelight as one of the best quality red grapes in world.

Appellation

Denominazione di Origine Protetta

Grapes

100% Montepulciano D'Abruzzo

Production Area

Vineyards of the province of Chieti

Winemaking

Fermentation and maceration in stainless steel tanks for about 15-20 days at a temperature of 20° -25°C

Ageing

A percentage of the wine was matured in medium toasted barrique for 4 months

Organoleptic evaluation and food pairing

Ruby red color with purplish reflections. The nose shows layers of plum and red cherry aromas, with blueberry, blackcurrant and savoury red fruits. Medium bodied, softly textured and with great fruit intensity. Great with grilled lamb cutlets with caramelized pear, hearty chicken casserole or spaghetti Bolognese.

Serving temperature

16/18°C

