

DANKO

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

Appellation

Denominazione di Origine Protetta

Production Area

Vineyards of the province of Chieti

Grapes

100% Montepulciano

Winemaking

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

Ageing

12 months in fine French and American barriques.

Organoleptic evaluation and food pairing

Very deep purple red colour; rich and complex bouquet with hints of spices, soft fruits, and cherry jam; a full-bodied wine, smooth and balanced, rich in fine tannins, with a pleasantly long lasting finish.

Great structure, complex, elegant, well balanced with a long aftertaste.

Opulent fruit. Ideal for roasts, game, strongly flavoured dishes and mature cheese.

Serving temperature

16/18°C

