

SEAMEN

Montepulciano D'Abruzzo

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

100% Montepulciano

Grapes

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

12 months in fine French and American barriques.

Organoleptic evaluation and food pairing

Ruby red with purple reflections; intense and complex bouquet with fruity notes attributable to plum and jam, and spicy hints that recall vanilla and liquorice; intense on the palate, with great structure and smoothness, long 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

