



<b>Grape</b>	Montepulciano d'Abruzzo D.o.c. 100%
<b>Vineyard location:</b>	Comune di Ortona
<b>Harvest time:</b>	Handpicked in the first decade of November
<b>Vinification:</b>	Skin maceration for 14 days alternating delestage and pumping over Fermentation temperature 28°C Soft pressing of the grapes (0,6 atm)
<b>Ageing:</b>	6 months in contact with the lees (batonage on fine lees) in stainless steel tanks where it underwent the malolactic fermentation 6 months in wood (50% in tonneau and 50% in barrique)
<b>Alcohol Content:</b>	14%
<b>Description:</b>	Ruby red color with violet hues. On the nose triumph of black cherry and black currant scents linked to notes of bitter cocoa, vanilla and a pleasantly spicy fragrance: our interpretation of typicality. In the mouth it has an enveloping and soft entry, elegantly tannic, which preludes to a long persistence of acidity and sapidity with notes aftertaste that recall those perceived on the nose. By the glass with typical cured meats and selections of aged cheeses. At the table ideal with grilled meat or savory meats dishes and braised
<b>Service Temperature:</b>	18-20°C