

PS
WINE

premium wine selection

Vini di Qualità

Montepulciano d'Abruzzo

Belpaese



CLASSIFICATION	D.O.C.
TYPE	Red
REGION	Abruzzo
GRAPE VARIETY	Montepulciano
TYPE OF FARMING	Conventional
HARVEST	Manual, end of September and beginning of October.

VINIFICATION

The must is vinified in stainless steel tanks at a controlled temperature, with prolonged maceration on the skins.

MATURATION

At the end of the vinification, the wine is refined for some months in stainless steel tanks.

TASTING NOTES

Ruby red colour crossed by vivid purple reflections. Intense cherry notes on the nose, enriched by a wide spicy touch and a slight hint of leather and tobacco. On the palate it turns out to be medium-structured, sapid and well-fruited, interwoven with a subtle and well-expressed tannins.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.