



Strappelli

Colline Teramane  
**MONTEPULCIANO**  
d'Abruzzo  
DOCG  
Magnum



**VINE**

*100% Montepulciano d'Abruzzo*

**CROP TECHNIQUE**

*Grapes of organic farming, grassing of the vineyard, Guyot pruning*

**ORGANOLEPTIC CHARACTERISTICS**

*Intense red colour with purple reflections, ethereal and fruity bouquet with hints of red autumn fruits. A warm, full bodied taste with a decisive tannic acidity*

**AVERAGE AGE OF THE VINE**

*40 years*

**YIELD PER HECTARE**

*70hl/ha*

**HARVESTING AND WINEMAKING**

*Manual harvesting with handpicked selection of bunches of grapes, fermentation and long maceration*

**SERVING SUGGESTIONS**

*Ideal with roast and braised meat, mature cheeses and cured meats*

**SERVING TEMPERATURE**

*17-18 °C.*

**NUMBER OF BOTTLES IN 2019**

*900*

Guido Strappelli

