



Strappelli

Colline Teramane
MONTEPULCIANO
d'Abruzzo
DOCG



VINE

100% Montepulciano d'Abruzzo

CROP TECHNIQUE

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

ORGANOLEPTIC CHARACTERISTICS

The wine is of an intense red colour with purple reflections. The bouquet is ethereal and fruity with hints of autumn red fruits. Full bodied wine with good alcohol content and strong tannins. A warm and full bodied taste with strong tannins

AVERAGE AGE OF THE VINE

25 years

YIELD PER HECTARE

70hl/ha

HARVESTING AND WINEMAKING

Hand-picked with careful selection of the bunches, fermentation and long maceration

SERVING SUGGESTIONS

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

SERVING TEMPERATURE

17-18 °C.

NUMBER OF BOTTLES IN 2018

25.000

Guido Strappelli

