



MONTEPULCIANO d'Abruzzo DOP

VINE

100% Montepulciano d'Abruzzo

CROP TECHNIQUE

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

ORGANOLEPTIC CHARACTERISTICS

*An intense red colour with purple reflections. The bouquet is grassy and fruity with hints of red fruit pulp.
Good alcohol content wine with non-invasive tannins*

AVERAGE AGE OF THE VINE

20 years

YIELD PER HECTARE

120hl/ha

HARVESTING AND WINEMAKING

Hand-picked grapes, fermentation in steel vats and a long maceration

SERVING SUGGESTIONS

Ideal with roast meats, medium mature cheeses, cured meats

SERVING TEMPERATURE

15-16 °C.

NUMBER OF BOTTLES IN 2019

6.600

Guido Strappelli

