

Terre dei Nobili

Montepulciano d'Abruzzo

Grape Variety:

100% Montepulciano

Production area:

Montepulciano d'Abruzzo – D.O.C.
Chieti territory in southern Abruzzo

Altitude:

300 meters above sea level

Alcohol Volume:

13% by vol.

Process:

The grapes are harvested by hand and then de-stemmed and crushed before placed in stainless steel tanks to undergo fermentation.

Ageing:

The wine is placed in Slovenian oak barrels where it matures for a minimum of 4 months.

Tasting:

The wine contains a ruby-red color with violet hues. Provides an intense and fruity bouquet. The taste is full and well-balanced. Smooth with evidence of tannins.

Serving Suggestions:

Terre dei Nobili Montepulciano d'Abruzzo is best served at around 66° F and is ideal with strong first courses or meat dishes.

