



# Agricosimo Montepulciano d’Abruzzo “Scine”



**Varietal:** :100% Montepulciano

**Elevation:** 250 mts. ASL

**Soil:** Silt and sand

**Appellation:**

**Production:** 2000 cs

**Alcohol %:** 13.5

**Dry Extract:** gr / liter

**Residual Sugar:** gr / liter

**Acidity:** gr / liter



**Scine:** Its name is pronounced “she-neh” in the local dialect. In English, it translates to an emphatic “yes!” – the spontaneous reaction of one who, after drinking a glass of it, calls out for another one.

**Tasting Notes:** Cherry, wild strawberries. Mellow, easy to drink, pleasantly fresh

**Vinification:** Traditional winemaking, 20-day maceration at 28 degrees Celsius. Aged 3 months in stainless steel vats and 3 months in the bottle.

**Food Pairing:** Rich Pasta. Hamburger. Meatloaf. Barbeque. Veal. Pork. Goat.

Accolades



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