



Le Casine

Montepulciano d' Abruzzo



Varietal: 100% Montepulciano d' Abruzzo

Appellation: Montepulciano d' Abruzzo DOC DOCG

Alcohol %: 13

Residual Sugar: gr/ liter

Acidity: gr / liter

ph: 3.5



Tasting Notes: Intense ruby color with a fruity, pleasant, and delicate nose. A robust, warm-hearted glassful of ripe, black fruit with a touch of wood, smoke, and tar.

Vinification: This wine is made from Montepulciano grapes grown in the hilly section of Abruzzo on vineyards sloping down towards the Adriatic Sea. Following traditional vinification methods, mature grapes are harvested and soft pressed. Fermentation takes place at controlled temperatures followed by prolonged maceration with the skins intact.

Aging: 4-6 months in oak cask

Food Pairing: : Especially good with pasta and meat dishes. An ideal wine for any occasion.

Accolades

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