



Riporta

Montepulciano d'Abruzzo



Varietal: :100% Montepulciano

Elevation: 150 -400 Mtr ASL

Soil: Rich in clay, limestone.

Appellation: Montepulciano d' Abruzzo

Production: cs

Alcohol %: 13.5

Dry Extract: 31 gr / liter

Residual Sugar: 4.8 gr / liter

Acidity: 5.4 gr / liter



Tasting Notes: 100% Montepulciano d'Abruzzo. The bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries and plums with vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile.

Vinification: After harvest, the grapes are delicately crushed and destemmed before cold maceration for four days. Fermentation lasts for 8-10 days at a controlled temperature.

Food Pairing: Pairs well with salumi, savory first courses, red meat, and cheese.

Accolades

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