



Valle Pitti

Montepulciano D'Abruzzo DOC

PRODUCTION AREA:

Abruzzo

GRAPES:

100% Montepulciano

ALCOHOL CONTENT:

12% Vol.

VINIFICATION

We select our Montepulciano from hilly vineyards of the Abruzzo region, on terrains sloping down towards the sea. Old traditional vinification method: completely mature grapes are harvested from vineyards and processed in membrane presses. The fermentation takes place at controlled temperatures with a prolonged maceration with the skins.

TASTING NOTES

Colour:

Intense ruby colour.

Bouquet:

Ripe red fruit, violet, pink with liquorice spicy notes fruit and delicate flowery notes.

Flavour:

Robust warm-hearted glassful of black fruit, with a touch of wood smoke and tar.

FOOD PAIRINGS

Grilled white meats and fish, seafood appetizers, vegetarian first courses

Service Temperature: 8/10°C.

CURIOSITY

Ideal to accompany flavoured pasta dishes with tomato sauce, roast meats, game, salami, and mature cheeses

Service Temperature: 16/18°C.