

# NAZZARENI Riserva

**Grapes:** Montepulciano d'Abruzzo 100%

**Terrain Type:** predominantly hilly territory combined with extensive plateaus with south-east exposure. Basically deep and permeable clay soils.

**Winemaking:** Late harvest with medium-long maceration, malolactic fermentation in glass-shaped concrete tanks. Medium-long aging in Slavonian barrels. Further aging in the bottle for three years.

**Visual appearance:** intense ruby red color with purple hues tending to garnet.

**Bouquet:** vinous and pleasant with notes of ripe red fruit and spices.

**Taste:** dry, warm, round, sapid, slightly tannic

**Analytical Data:** 15% Vol Ac. Tot. 5,70 g/l

**Food pairings:** Great with grilled and braised meats or game meats.

**Service:** best served at 16/17 ° C.



**Tenuta San Tommaso**



Flûte  
spumante  
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