

MONTEPULCIANO D'Abruzzo D.O.C.

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, 70% storage in steel tanks and 30% in Slavonian barrels where the fermentation is completed and the first ag Further aging in the bottle. To enhance the organoleptic qualities, a carbonic maceration is carried out before classical vinification.

Visual appearance: ruby red color with purple hues tending to orange if aged.

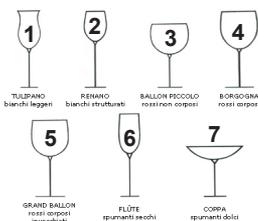
Bouquet: vinous and pleasant with notes of ripe red fruit

Taste: dry, sapid, round, slightly tannic

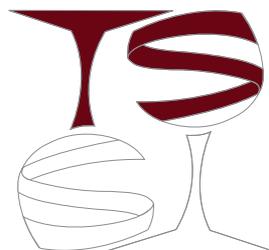
Analytical data: 13,5% vol. Ac.Tot 5,70 g/l

Food pairings: Ideal with grilled and braised meat game meats.

Service: best served at 16/18° C.



Rossi
corposi
4



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