



FRANCESCA MARA

## **MONTEPULCIANO D'ABRUZZO DOC RISERVA**

**GRAPES:** 100% Montepulciano d'Abruzzo.  
**VINEYARD ALTITUDE:** 400 - 450 m above sea level.  
**VINEYARD AGE:** 34 years.  
**PLANT DENSITY:** 5800 plants per hectare.  
**PLANT SYSTEM:** Espalier.

**HARVEST SEASON:** from 24<sup>th</sup> September.  
**MAX. PRODUCTION PER HECTARE:** Kg. 14.000.  
**BOTTLE:** 0,750 l with natural cork.  
**ALCOHOL-CONTENT:** 13,5% Vol.  
**CLASSIFICATION:** still red wine.

**COLOUR:** ruby red with slight violet shades.  
**BOUQUET:** intense, floral, fruity and slightly spicy aroma. Warm, fairly tannic, balanced-bodied flavor with an almond aftertaste.  
**TASTE:** in the mouth warm, rightly tannic, full-bodied and balanced, with an almond flavor at the end.  
**SERVING TEMPERATURE:** 16 - 18° C.  
**SUGGESTED USES:** grilled and baked meats, strong flavored first courses and cured meats.



**Produced in Italy**

[www.francesca-mara.com](http://www.francesca-mara.com)

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