



CA'D'ABRUZZO ORO MONTEPULCIANO D'ABRUZZO DOC

Typology: Red Dry Wine

Category: Montepulciano d'Abruzzo DOC

Grape Variety: Montepulciano d'Abruzzo 100%

Vanification: the Montepulciano grapes, selected and harvested by hand, underwent fermentation and maceration in contact with the skins for 2 weeks at a controlled temperature of 28 ° C in stainless steel fermenters

Aging: for 12 months in cement tanks

Color: intense ruby red

Bouquet ripe red fruit, currant, notes of violet and tobacco

Flavor: full-bodied, with a good alcohol and tannin balanced with freshness

Food Pairing: grilled lamb

Serving temperature: 16°C

Storage temperature: 8/18°C

Volume: 0,75 l

Analytical data:

Alcohol content: 13 % vol.

Acidity: 6,5 g/l

pH: 3,31

Residual sugar: 0,3 g/l

Free sulphites: 12 mg/l

