



PIANDIMARE

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MONTEPULCIANO D'ABRUZZO D.O.C.

Red Unoaked Wine

Grapes	100% Montepulciano
Area	Villamagna (Chieti) Abruzzo - Italy.
Fermentation	Long fermentation with the skins at 25° - 30° c. contact with the skins for 2 weeks. In steel tanks for 6 months and in bottles for 6 months.
Tasting	Intense ruby red colour; persistent and lightly spicy fragrance. A superlative wine, with a round, rich and warm taste. It is the "first fruit-wine" produced from the montepulciano d'abruzzo Grapes.
Pairing	Great at any time, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.
Serving temp.	16/18° C
Analysis	Alcool 13,5% vol
Aging (months)	 6  -  -  6

