

Piandimare MONOLITH
MONTEPULCIANO D'ABRUZZO D.O.C.
Red Oaked Wine

Grapes	100% Montepulciano
Area	Piandimare (Chieti) Abruzzo - Italy.
Fermentation	Soaking of the skins with the must for long time at 25° -30° c. Fermentation in contact with the skins for 2 weeks. In steel vessels for 18 months , then in oak barrels for about 18 months; and in bottles for about 6 months.
Tasting	Ruby red colour with dark red sparkling reflections;intense and vanilla, tobacco, liquorice speckled fragrance;persistent, warm, rich and harmonious taste.
Pairing	Pasta with mushrooms and truffles, beef andgame, mature cheese, salami and ham
Serving temp.	16/18° C
Analysis	Alcool 14% vol
Aging (months)	 12  -  12  6

