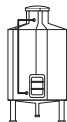


Piandimare MAJA
MONTEPULCIANO D'ABRUZZO D.O.C.
Red Oaked Wine

Grapes	100% Montepulciano
Area	Villamagna (Chieti) Abruzzo - Italy.
Fermentation	<p>Harvesting is done late in the season and is carried out manually during the last decade of October.</p> <p>Grapes are stemmed, softly crushed, and left inside fermentini stainless steel tanks at a controlled temperature of 29-30°C.</p> <p>The maceration period, when grape skin and must remain in contact, is rather long (approximately 20-25 days). Once the alcoholic fermentation is over, the malolactic fermentation takes place, after which wine is poured inside barriques for a two-year aging period. Once it has been bottled, wine still needs refining for another 14-15 months.</p>
Tasting	<p>Colour: intense, dark and almost impenetrable ruby red. Nose: it reminds of blackberries, plums and raspberries; it has a wonderful spiced and delicate hint of vanilla, tobacco, licorice and shows a large complexity of scents. Flavour: the balance between softness and tannin provides a perfect and clean harmonious flavour.</p>
Pairing	It is best served with red meats, barbecued lamb, castrato meat, pork, dry and mature cheeses. It is also a "meditation" wine.
Serving temp.	16/18° C
Analysis	Alcool 14,5 % vol
Aging (months)	



12



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30



12

