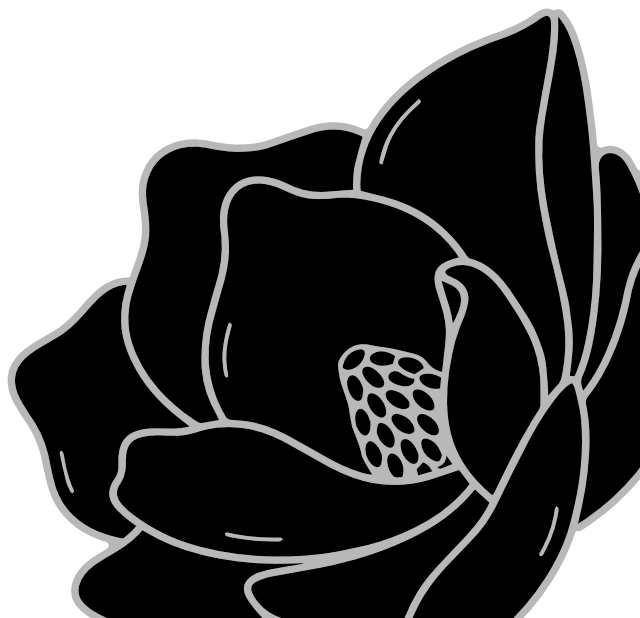


MAGNOLIA







MONTEPULCIANO D'ABRUZZO DOC

Wine Region
Abruzzo

Grape Variety
100% Montepulciano

Technical Data
Appellation: DOC
Alcohol: 13.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Arrosticini
Porchetta
Hamburgers

Production Method
The patient 6-month ageing in large French oak barrels ensures soft tannins and elegance to create a plush classic red that Italians enjoy.

Flavors
Intense bouquet of ripe black fruit. Rich in fruit, lively, finely framed by oak spices. Ruby-red with violet undertones. Classic.

SANGIOVESE TERRE DI CHIETI IGP

Wine Region
Abruzzo

Grape Variety
100% Sangiovese

Technical Data
Appellation: IGP
Alcohol: 12.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Eggplant parmesan
Thin crust pizza
Vegetarian antipasti

Production Method
The brief 3-month ageing in neutral oak barrels ensures a soft fresh and juicy wine from the most Italian of grapes.

Flavors
Intense bouquet of ripe red fruit. Dominated by fruit with subtle notes of vanilla and sweet basil. Brilliant ruby-red color.





CERASUOLO D'ABRUZZO DOC

Wine Region
Abruzzo

Grape Variety
100% Montepulciano

Technical Data
Appellation: DOC
Alcohol: 13.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Refreshing aperitif
Light salads
Marinated white meats

Production Method
A short 8-hour fermentation enhances the perfumes with limited tannin and color extraction, creating a brilliant intense pink color.

Flavors
Brilliant intense pink color and delivers intense flavors of raspberry, cherry and red fruits. Finishes juicy and with great length.

PECORINO ABRUZZO DOC

Wine Region
Abruzzo

Grape Variety
100% Pecorino

Technical Data
Appellation: DOC
Alcohol: 13% vol.
Residual sugar: 3 g/L

Recommended Pairings
Stuffed mussels
Wild mushroom risotto
Uramaki and Nigiri

Production Method
An overnight cold maceration of the free-run juice greatly enhances the body of our wine, creating an aromatic white. Explosive.

Flavors
Explosive flavors of ripe pear, ginestra flowers and jasmine accompanied by a gentle and refreshing acidity. Mouth watering.





TREBBIANO D'ABRUZZO DOC

Wine Region

Abruzzo

Grape Variety

100% Trebbiano Abruzzese

Technical Data

Appellation: DOC

Alcohol: 12.5% vol.

Residual sugar: 4 g/L

Recommended Pairings

Oysters

Light pasta salads

Italian Caprese salads

Production Method

A traditional fermentation without skin contact and soft pressing bring out our favorite porch sipper for the summer. Luxurius.

Flavors

Intense bright bouquet of citrus fruits washes across the palate with mineral intensity. Pale straw with light green hues. Inviting.

PINOT GRIGIO COLLINE PESCARESI IGP

Wine Region

Abruzzo

Grape Variety

100% Pinot Grigio

Technical Data

Appellation: IGP

Alcohol: 12.5% vol.

Residual sugar: 4 g/L

Recommended Pairings

Raw seafood of all types

Fish tacos

Grilled sea bass

Production Method

A traditional fermentation without skin contact reveals the primary fruit flavors to provide a succulent refreshing wine with delicate notes.

Flavors

Laid back, highly drinkable, and packed with full of bright flavors, this zesty wine is best enjoyed on a sunny day on your favourite Terrazza.





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