



MONTEPULCIANO D'ABRUZZO D.O.C

PASSOMADAMA



Denomination: Montepulciano d'Abruzzo Doc

Grapes: 100% Montepulciano

Production Area: Vines located on the hills of Atri

Soil - Altitude: Alluvial – Sandy silt 270 mt. high on sea

Viticulture: Growing system "filare" with a density of 4.000 plants per acre and production of grapes of 9 tons per acre.

Harvest: Second week of October

Vinification: Harvest of grapes in boxes for this Montepulciano D'Abruzzo. Temperature controlled fermentation in stainless steel tanks with post-fermentation maceration up to 18 days from the start of fermentation.

Malolactic fermentation and ageing on lees for at least 60 days.

Wine Characteristics: Intense ruby red wine with purple reflections. There is an outstanding aroma note of red fruits like red berries. It has a structured, full and soft taste with sweet and velvety tannins.

Advised dishes: Excellent with roasted meat and strong first courses

Serving Temperature: To be served at 18° - 20° C