



**LINEA STORICA  
MONTEPULCIANO D'ABRUZZO**

Denominazione di Origine Protetta



<b>TIPOLOGY</b> Red wine	<b>WINE-MAKING</b> Maceration of skins at cold controlled temperature.
<b>GRAPES</b> Montepulciano 100%	<b>MALOLACTIC FERMENTATION</b> Done
<b>REGION</b> Abruzzi	<b>AGING</b> Several months into big oaken barrels from Slavonia.
<b>DENOMINAZIONE</b> D.O.C.	<b>RESTING IN BOTTLES</b> Several months under the special tunnels for aging.
<b>VINEYARDS</b> Hills of Pescara - Nocciano (PE)	<b>ALCOHOL CONTENTS</b> 13.00% Vol.
<b>HEIGHT HILLS - EXPOSURE</b> 450 Mt . South, south-east	<b>SUGAR</b> 1.5 gr/l
<b>VINEYARD GROWING SYSTEM USED</b> Rows of wines	<b>TOTAL ACIDITY</b> 5.40 gr/l
<b>SOIL</b> Pebbly-soil	<b>AWARDS</b>
<b>QUINTALS PER HECTARS</b> 110 Q/He	2 Red Glasses - Vini d'Italia 2016 Gambero Rosso
<b>HARVEST</b> At the end of October	3 Grappoli - Bibenda 2016 - Fondazione Italiana Sommelier
<b>ANNUAL PRODUCTION</b> 15.000 bottles	2 Glasses- Vini d'Italia 2014 Gambero Rosso

<b>ORGANOLEPTIC CHARACTERISTICS</b>
<b>Sight:</b> Dark ruby red, with some purple nuances.
<b>Bouquet:</b> Intense smell of matured red fruit, and secondary spices smell.
<b>Taste:</b> Full and soft, rightly tannic. Blackcurrant flavors.
<b>Servine temperature:</b> 18° C
<b>Gastronomical Joinings:</b> Hors d'oeuvre of delicatessen and ripening cheese. Pasta with gravy-sauce, mushrooms and hot sauce. Roast red meat and game.

BOSCO NESTORE & C. s.n.c.

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