

IL PORTONE



APPELLATION

**MONTEPULCIANO
D'ABRUZZO DOC**

EAN BARCODE

634682000012

PRODUCTION REGION

The generous hilly and plateau terrain of the province of Chieti.

VINIFICATION

The Montepulciano harvest takes place between late September and early October. The carefully-selected grapes are then destemmed, crushed and subjected to alcoholic maceration for a period of 10-12 days, during which alcoholic fermentation takes place at a temperature no higher than 26°C. Once fermentation is complete, the wine is separated from the skins and sealed in steel containers, where malolactic fermentation occurs. Prior to bottling, the Montepulciano is clarified and filtered, before being aged first in steel containers and then in the bottle.

TASTING NOTES

Deep ruby-red in colour, with pale violet streaks, tending towards orange as the wine ages. Markedly spicy on the nose with a slight chocolaty edge; the bouquet reveals a pleasant scent of plum and ripe cherry. Just the right note of acidity and well-balanced body.

FOOD AND WINE PAIRING

This fine, intense wine goes well with red meat, beef stews, aged cold cuts platters and well-matured cheese.

SERVING TEMPERATURE

16 C° - 18 C°

ALCOHOL CONTENT % VOL

12

RESIDUAL SUGAR LEVEL % VOL

0,5

TOTAL ACIDITY gr/lt

5,3

So2

96

BOTTLE TYPE

Bordeaux Gold Leaf

BOTTLES per CASE

12

CASES per LAYER

16

CASES per PAL

80

"Technical information is for guidance only and is not binding"

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