



APPELLATION	MONTEPULCIANO DOC D'ABRUZZO
EAN BARCODE	634682000494
PRODUCTION REGION	The generous hilly and plateau terrain of the province of Chieti.
VINIFICATION	Montepulciano harvest takes place between late September and early October. Carefully-selected grapes are destemmed, crushed and subjected to alcoholic maceration for a period of 10-12 days, during which alcoholic maceration takes place at a temperature no higher than 26°C. Once fermentation is complete, the wine is separated from the skins and conserved 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 presents 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	18 C° - 20 C°
ALCOHOL CONTENT % VOL	12
RESIDUAL SUGAR LEVEL % VOL	0.5
TOTAL ACIDITY gr/lt	5.4
So2	80
BOTTLE TYPE	Heavy Bordeaux
BOTTLES per CASE	12
CASES per LAYER	16
CASES per EPAL	64

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

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