



# Montepulciano d'Abruzzo DOC

## *Prima Terra*

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|--|---|
| <b>Grape variety</b>                     | Montepulciano 100%  |
| <b>Appellation</b>                       | Montepulciano d'Abruzzo DOC   |
| <b>Alcohol</b>                           | 13,50 % vol.  |
| <b>Vine</b>                              | Montepulciano   |
| <b>Training system</b>                   | Row file  |
| <b>Production area</b>                   | Villamagna (CH) - Abruzzo   |
| <b>Harvest period</b>                    | October   |
| <b>Vinification technique and ageing</b> | <p>"In rosso" with soft press, at controlled temperature.</p> <p>Aged 12 months in stainless steel, 12 months in barriques, then bottled.</p> |
| <b>Bottling</b>                          | 3 years after harvest   |
| <b>Colour</b>                            | Strong garnet red   |
| <b>Bouquet</b>                           | Intense and persistent with aroma of cherries, prunes, ripe black-currant, tobacco and a toasted final note                                   |
| <b>Taste</b>                             | Full-bodied, smooth, rich in tannin, very persistent, long at the end with spicy notes of vanilla and chocolate                               |
| <b>Ideal serving temperature</b>         | 18 – 20 °C  |
| <b>Suggested dishes</b>                  | Roastmeat, game, seasoned cheese, salami, dessert   |

