



GRAPE VARIETY: Montepulciano d'Abruzzo

PRODUCTION AREA: Fara Filiorum Petri (CH)

ALTITUDE: 250 m.a.s.l.

SOIL COMPOSITION: Calcareous clay

TRAINING SYSTEM: Pergola

HARVEST PERIOD: mid-September. Manual harvesting with selection of bunches in the vineyard

VINIFICATION: Gentle pressing. Static decantation at 12° for 24 hours. Aging in steel for 4 months.

COLOUR: Pink with delicate ruby and violet hues

ALCOHOL CONTENT 12.5 %

ORGANOLEPTIC CHARACTERISTICS: Notes of flowers (rose and geranium) and red fruit (raspberry, blackberry and blackcurrant). The taste is characterized by a fragrant acidity reminiscent of pomegranate and morello cherry.

FOOD PAIRING: Finger-food, Mediterranean first courses, grilled fish and semi-aged cheeses.

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