



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: End of September – beginning of October. Manual harvesting with selection of bunches in the vineyard

VINIFICATION: Fermentation at a controlled temperature 8-10 days. Maturation in steel

COLOUR: Intense red with ruby reflections tending to violet

ALCOHOL CONTENT: 13.5%

ORGANOLEPTIC CHARACTERISTICS: Notes of morello cherry, black cherry and currant with contours of spices and dried red flowers. Fragrant on the palate with a delicate, pleasant structure

FOOD PAIVERS: Appetizers based on cold cuts, first courses based on meat sauce, baked meats and semi-aged cheeses