



MONTEPULCIANO D'ABRUZZO DOC RISERVA

Grapes

Montepulciano 100%

Production area

Abruzzo

Vinification

The grapes for this wine are manually harvested, within the second half of October, and destemmed; afterwards it follows the must fermentation on the skins at 24°-28°C. The wine is then aged in barrique for about 12 months, followed by a further maturation in the stainless steel tanks.

Description

Ruby red color with intense violet hints. Its bouquet has a delicate note of licorice and berries. Well-structured in the mouth, slightly tannic with typical aroma of the varietal.

Food pairing

Perfect with roasted or grilled meats. Excellent also on its own.

Serving temperature

16° - 18°C

Bottle

Bordeaux Nobile

Characteristics

Alcohol: 13%vol.

Residual sugar: 3 g/l

BOCCANTINO®



SCHENK
ITALIAN · WINERIES