



BOCCANTINO®

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Boccantino

Montepulciano d'Abruzzo DOC Riserva

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 Pairings

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



Montepulciano



Abruzzo



16-18 °C



Alcol: 13%
Zuccheri: 3 g/l