



# MONTEPULCIANO D'ABRUZZO DOC RISERVA

## Grapes

Montepulciano

## 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: 13.5% vol.

Residual sugar: 3 g/l

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