

MONTEPULCIANO
DOC
still Red Wine dry
Cantina del Duca



MONTEPULCIANO DOC Red Wine

D.O.C.
Denominazione
Origine
Controllata

TYPE OF WINE: Still Red Wine dry

BRAND: CANTINA DEL DUCA

PRODUCTION AREA: Grapes coming from the DOC area, located in the Region of ABRUZZO

GRAPE VARIETES: Montepuciano

ALCOHOL CONTENT: 12,5% vol

COLOUR: Intense ruby red with purplish hues tending to garnet with ageing.

BOUQUET: Red fruits aroma like cherry and raspberries. Clear plums notes and hints of spices.

TASTE: Well balanced dry wine of good structure with supple tannins. Full, robust and velvety.

FOOD PAIRING: First courses with meat sauce, red meat grilled or in the oven, lamb or sheep, roast pork, rabbit or beef stew, cheses in general, soups or wild game.

SERVING TEMPERATURE: 16-18 C°

STORAGE: In a dry and cool place, far from direct sunlight.



Bottle lt. 0,75:	Bordolese standard
Cork:	Straight cork
Inside case:	n. 6 bottles lt. 0,75
Bottles @ Pallet	n. 600
Cases @ Pallet:	n. 10 / n. 4 layer of 25 cases
Dimension Pallet	cm 80*120*141 (h)
Weight Pallet	Kg 728
EAN Bottle:	8001335070463
EAN Case:	8001335046072

