

## MONTEPULCIANO d'Abruzzo

**TYPE OF WINE:** Still Wine

**DENOMINATION:** D.O.C.

**BRAND:** Cantina del Duca

**PRODUCTION AREA:** Grapes grown in the DOC area extending along the entire coastal hilly and foothill belt of the Abruzzo region.

**WINEMAKING PROCESS:** Pressing and maceration of the grapes to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks with frequent pump-overs and racking."

**GRAPE VARIETES:** Montepulciano

**ALCOHOL CONTENT:** 12.5% Vol - **DOSAGE:** Dry

**COLOR:** Intense vivid red with violet shades tending towards garnet.

**BOUQUET:** Vinous and intense, recalling cherry, with notes of ripe red fruits.

**TASTE:** Well-balanced wine with good tannic structure, and a persistent, pleasant finish.

**FOOD PAIRING:** Ideal with cured-meat starters. First courses with meat ragù. Main courses of grilled red meats, grilled meat skewers and game. Aged cheeses.

**SERVING TEMPERATURE:** 16-18 °C



<b>Bottle:</b>	Bordolese Standard
<b>Cork:</b>	Natural Straight Cork
<b>Inside case:</b>	6 bottles x 0.75 Lt
<b>Bottles @ Pallet</b>	600
<b>Cases @ Pallet:</b>	100 - 4 layers of 25 cases
<b>Dimension Pallet</b>	80x120x134
<b>Weight Bottle</b>	Kg 742
<b>EAN Bottiglia:</b>	8001335030061
<b>EAN Cassa:</b>	48001335030069
<b>SKU:</b>	VNXX51

