



# MONTEPULCIANO D'ABRUZZO Idea

Denominazione di origine controllata

PRODUCTION AREA Abruzzo, Italy ALTITUDE 350 meters above sea

GRAPE 100% Montepulciano SOIL clayey limestone tending to be compact in organic agriculture

YIELD PER HECTARE 80 pecks VINIFICATION YIELD 65% HARVEST second/third decade of October

ALCOHOLIC FERMENTATION in stainless steel at a controlled temperature

VINIFICATION Maceration on the skins for two weeks, daily pumping over

ALCOHOL about 14% COLOUR intense red color with purplish highlights

TASTE it tastes structured and wide, harmonious with berries and licorice notes

FOOD PAIRING it goes well with cold meats, red sauce baked pasta, barbecue white and red meats, stewed bushmeat, mushrooms, ripened or blue cheeses

SANTONE VINI

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