

20
VENTITERRE



Montepulciano d'Abruzzo



APPELLATION
DOC



AREA
Abruzzo (Central Italy)



GRAPES
Montepulciano



ALCOHOL LEVEL
13% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The grapes, are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The must macerates on the skins for about a week in stainless steel vinifiers at a temperature of about 28° - 30° C. (82° - 86° F.). After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation, a process that lowers total acidity and makes wines seem rounder and fuller in flavour. The wine is then placed to age in large Slavonian oak casks.

COLOUR

Brilliant, attractive and warm ruby-red colour.

BOUQUET

Broad bouquet, with well-defined scents of bitter almonds against a faint background of wild berries.

FLAVOUR

Smooth, full-bodied with notable personality and outstanding persistence.

SERVING TEMPERATURE

Serve at 18° - 20° C. (64° - 68° F.)

FOOD MATCHES

The wine can be consumed throughout a meal and makes a particularly fine accompaniment for tasty pasta dishes, risottos, grilled red meat and cheeses that have been aged for moderate to long periods.