



MONTEPULCIANO D'ABRUZZO

Denominazione di Origine Controllata

TASTING NOTES:

Intense ruby red with slight violet highlights with delicious aromas of black cherries, strawberries, and herbs. It's full-bodied and robust, fresh plums on the palate, nicely balanced by food-friendly acidity and soft tannins.

FOOD PAIRING:

Enjoy with typical Italian dishes, red meats, pizza and cheese

SERVING TEMPERATURE: 16-18° C

CLASSIFICATION: DOC

REGION: Abruzzi

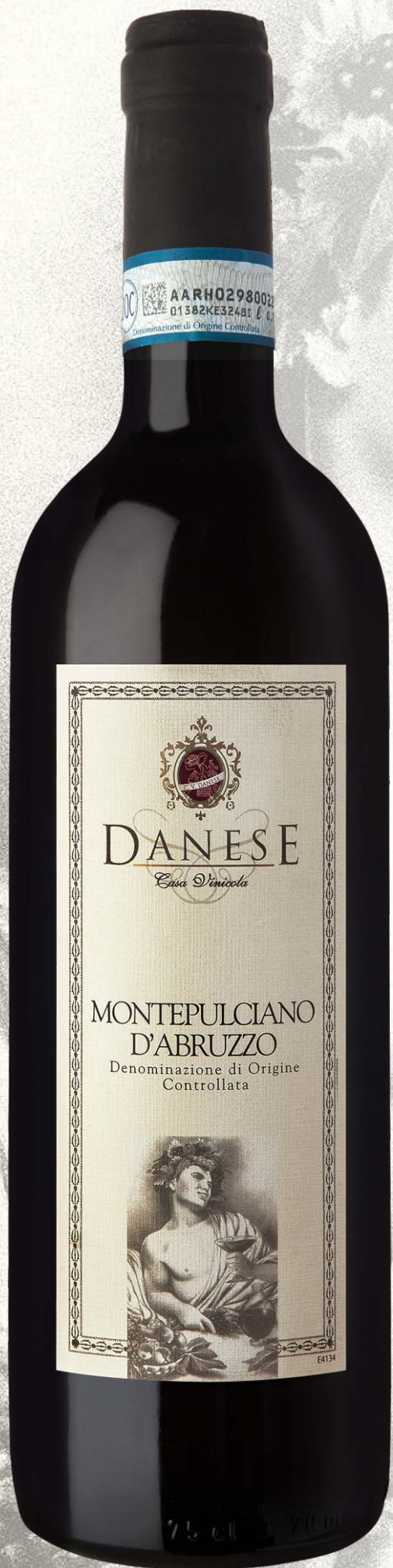
GRAPE VARIETIES: Montepulciano

VINIFICATION: in stainless steel tanks.

ALCOHOL: 12.5 %

ACIDITY: 5.7 gr/l

RESIDUAL SUGAR: 4 gr/l



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