



BRAND

WINE

Montepulciano d'Abruzzo DOC

APPELLATION

D.O.C.  
Denominazione di Origine Controllata

REGION



GRAPES

Montepulciano

COLOR

  
Ruby bright and intense red

TASTE

Still

Dry

ALCOHOL  
CONTENT

13%

SUGAR  
CONTENT

3 - 4 g/l

CONT. NET.

0,75 l

BOUQUET

Notes of ripe red fruit, but also aroma of vanilla and licorice

FLAVOUR

Intense and persistent, with pronounced but well-balanced tannins

FOOD PAIRINGS

Ideal with red meat courses (also game) and seasoned cheeses

SERVING  
TEMPERATURE

16 - 18 °C

CURIOSITY

The origin of the cultivation in Abruzzo is very old: the first evidence of the presence of this grape is in 1700. Some versions of the story tell that it has been imported by a traveler who brought the grape from Tuscany to Abruzzo in the 19th century; others say that it was originally cultivated in Valle Peligna, in the Province of L'Aquila. All these different versions also mix with the legend: Polybius, a Greek-Roman historian, said that Hannibal made his soldiers drink Montepulciano d'Abruzzo and this healed them from scabies. There are traces of Montepulciano also in Ovid's "Metamorphoses."



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	8 KG
PALLET TYPE	EPAL 80x120
CASES/PALLET	100
BOTT/PALLET	600
PALLET GROSS WEIGHT	821 KG