



Montepulciano d'Abruzzo - Ti Guardo

Denomination: DOC

Grade: 14% vol

Grape varieties: 100%Montepulciano

Training system: trained by spurred cordon or guyot. The yield is about 90 quintals per hectare.

Vinification: the grapes are harvested by machine. Fermentation is carried out at a temperature of 22/24°C for about 6 days.

Tasting notes: intense ruby red colour. The bouquet is fruity with spicy notes of liquorice; in the mouth it is full, dry, harmonious and rightly tannic.

Serving temperature: 16-18° C

Food pairings: it discreetly accompanies hors d'oeuvres and meat dishes. Ideal in combination with mature pecorino cheese.