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WINE DISTRIBUTORS



MONTEPULCIANO D'ABRUZZO DOC GRAN SASSO, RED WINE

APPELLATION

Abruzzo, Italy

VARIETAL COMPOSITON

Montepulciano

ALCOHOL CONTENT

12.5% vol.

WINEMAKING

The grapes are gently crushed and destemmed. Maceration at cold temperature for four days. Fermentation in stainless steel tanks at a temperature of 24-26° C for 8-10 days.

TASTING NOTES

Deep ruby red with violet reflections. Intense aromas of ripe red berries, plum and hints of spice. On the palate it's full-bodied, well-structured, with soft tannins and a long, harmonious finish.

FOOD PAIRING

Perfectly pairs with roasted meats, hearty pasta dishes, aged cheeses, and traditional Italian cuisine such as lasagna, risotto or lamb.
Serve at 16-18° C.



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