

IMPERO

WINE DISTRIBUTORS



ALTA QUOTA MONTEPULCIANO D'ABRUZZO DOCG

GRAN SASSO, RED WINE

APPELLATION

Abruzzo, Italy

VARIETAL COMPOSITION

Montepulciano

ALCOHOL CONTENT

14.5% vol.

WINEMAKING

Extraction of the must for 10%, use of "Fantini Selection" yeasts. During the first days, fermentation at low to enhance the red color of the wine, then at 27° C. Malolactic fermentation and ageing in American wood barriques for about 6 months.

TASTING NOTES

Strong ruby red with garnet highlights. Intense, persistent, fruity with a strong aroma of ripe red fruits, amaretto, marzipan, spices. Dry, warm, elegant tannins.

FOOD PAIRING

Perfectly pairs with rich main courses and meat.

Serve at 18° C.



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