

PASSOFINO

Montepulciano D'Abruzzo

Appellation

Denominazione di origine protetta DOP

Grape

Montepulciano D'Abruzzo

Grape history

The origin of this grape has always been uncertain. Also students as Molon (1906) classified it as a "Sangioveti" variety.

Today, the Montepulciano has emerged to the international limelight as one of the best quality red grapes in world.

Wine-making technique

After destemming, maceration in stainless steel vats for 15-20 days and soft crushing in inert environment at 0.7 bar.

Fermentation

Container: inerted stainless steel tanks

Temperature: 24 - 26 °C.

Ageing

4 months in stainless steel

Organoleptic evaluation and food pairing

This wine has a ruby red colour with garnet reflections. Intense, persistent and fruity and flowery fragrance with hints of cherry, blackberries, ripe red fruits. Well-bodied, tannic and well balanced. Excellent with flavoured first dishes, roast meats, mature cheeses and dark chocolate.

Serving temperature

16/18°C

