ARCASTO Montepulciano d'Abruzzo DOC

Production area: ABRUZZO

Alcohol content: 12%

Vol.

Grapes: 100% MONTEPULCIANO

VINIFICATION

We select our Montepulciano from hilly vineyards of the Abruzzo region, on terrains sloping down towards the sea.

Old traditional vinification method: completely mature grapes are harvested from vineyards and processed in membrane presses. The fermentation takes place at controlled temperatures with a prolonged maceration with the skins.

TASTING NOTES

Colour: Intense ruby colour.

Bouquet: Ripe red fruit, violet, pink with liquorice spicy notes fruit and delicate

flowery notes.

Taste: Robust warm-hearted glassful of black fruit, with a touch of wood smoke

and tar.

FOOD PAIRINGS

Ideal to accompany flavoured pasta dishes with tomato sauce, roast meats, game, salami, and mature cheeses

Service Temperature: 16/18°C.

