

PUNZI

MONTEPULCIANO D'ABRUZZO

Denominazione di origine protetta



Production area : Abruzzo Region (Central East of Italy)

Grapes : Montepulciano min. 85% other red grapes

Medium altitude of cultivation: 150 meters

Soil: clay-limestone

Method of cultivation: Pergola-Canopy

Hield per hectar : 13 tons

Vinification : temperature controlled with apx. 1 week skin maceration

Alcohol : 13.5%

Extract:35 gr/l

Total acidity: 5.6 gr/l

Color : Ruby red with violet reflexes

Flavour : small red fruit and wild cherry and light spicy notes

On the palate warm and round with nice fruitness, soft tannins, persistant

Good with Antipasti ,Salame,Prosciutto,

Pasta with rich and spicy sauces, meat, cheese