

## $\begin{array}{c} \text{MONTEPULCIANO} \\ \textbf{D'A B R U Z Z O} \\ \textbf{D \cdot O \cdot C} \end{array}$

Grape	Montepulciano d'Abruzzo D.o.c. 100%
Vineyard location:	Rocca San Giovanni
Harvest time:	Handpicked in the second decade of October
Vinification:	Soft pressing of the grapes (0,6 atm) Cold stabulation for 5 days at 8°C Fermentation temperature 16°C
Ageing:	stainless steel tank for 5 months
Alcohol Content:	13%
Description:	Red color with violet hues. On the nose pleasant notes of berries, with frank and vinous scent. In the mouth it is smooth and pleasant. In the glass, an easy but intense drink to share while tasting all kinds of tapas. At the table, excellent with tomato sauces and grilled red meats. Special pairing with hamburgers
Service Tempera- ture:	16-18°C

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