<text></text>	ABUCCIA BUCCIA Buccia Booveri il Bastardo Booso
Grape	50% Montepulciano d'Abruzzo, 20% Syrah, 15% Sangiovese, 10% Merlot e 5% Primitivo.
Vineyard location:	Comune di Ortona e San Vito Chietino
Harvest time:	Handpicked in the second-third decade of Octo- ber
Vinification:	This wine is obtained thanks to a careful selec- tion of grapes belonging to five different grape varieties; the harvest is carried out in the 2nd/3rd decade of October, followed by mace- ration in contact with the skins for about 20 days
Ageing:	It ages first in stainless steel tanks then in wooden barrels for at least 6 months
Alcohol Content: Description:	 15% Color: intense ruby red with garnet reflections. Nose: intense hints of red fruit, particularly black cherry and blackberry underline the uniqueness of the recipe that combines different grape varieties creating a harmony of remarkable complexity but, nevertheless, smooth and easy to drink. Taste: a wine of great structure, gifted and persistent. It presents a distinct aftertaste of black cherry. Pairing: its flavor and complex aromas make it particularly versatile and suitable for "arrosticini" typical skewer of sheep meat from Abruzzo and tasty meats. Recommended for a young consumers.
Service Tempera- ture:	16-18°C

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