



FORTESCO

ARMELI SELECTION



MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

OAK AGED

Geographic Area: Hills in Abruzzo region

Grapes: 100% Montepulciano

Soil Composition: Clayey and limestone.

Maximum yield of grapes per hectare: 95 tons

vinification: Old traditional vinification method: completely mature grapes are manually harvested from vineyards following ripening curves. Gentle grape pressing, maceration in oak vats with hand punching-down and controlled temperature fermentation. In January the wine is decanted into oak barriques where it ages for about 12 months and after a period in stainless steel tanks the wine is finished with refining in bottle.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Deep ruby colour, limpid and intense.

Bouquet: Strong liquorice and forest fruits scents.

Taste: Full-bodied and robust, with a tannin component embraced by the grape's aromatic weave.

Alcohol Content: 12,5% Vol.

Service Temperature: 16-18 °C

Food Pairing: Grilled red meat, spaghetti alla Bolognese and mature cheeses.

BRAND MANAGER

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IMPORTER

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