

SINCE



1803

ARMELI

FAMILY VINEYARDS



MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Geographic Area: Hill of the Province of Chieti.

Grapes: 100% Montepulciano D'Abruzzo.

Soil Composition: Medium mixture tending to be calcareous-clayey in layers. Microclimatic conditions varying from the foothills of the Majella mountain, to the sweet hills on the high side of the Adriatic Coast.

Maximum yield of grapes per hectare: 95

vinification: Maceration for a maximum of ten days, in steel fermenting vats, followed first by alcoholic and then malolactic fermentation. The wine then moves on maturing process, before bottling, in steel, then about 4 months in Slavonic oak barrels, followed by bottle evolution.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Ruby red with garnetr reflections.

Bouquet: Intense, characteristic bouquet of the primary grape aromas; fruity component.

Taste: Full-bodied and robust, well-balanced with tannin and oak features.

Alcohol Content: 12% Vol.

Service Temperature: 16-18 °C

Food Pairing: It goes well with pasta with meat sauces, roasted red meat, chicken and rabbit chasseur.

BRAND MANAGER

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IMPORTER

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