



Montepulciano d'Abruzzo Riserva

VINIFICATION:

The Grapes are handpicked and gently pressed. Contact with the skins for 12-15 days at a temperature of 25-28° C. After malolactic fermentation, the wine ages in 120 hl-Slavonian oak barrels for twelve months. Refinement in the bottle for a minimum of an additional twelve months prior to release.

TASTING NOTES:

Deep purple color with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Flavors of mocha, black cherry compote and creamy vanilla ending with echoes of dried herbs. Long and elegant finish.

FOOD PAIRING:

Great with full-flavored "country style" cooking such as: Venison or Rabbit stew; Ossobuco; Roast leg of lamb; Spaghetti with spicy tomatoes sauce; Pasta with sausage, pepper and onions; Roast duck with green peppercorn sauce.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Montepulciano d'Abruzzo Riserva

VINIFICATION:

The Grapes are handpicked and gently pressed. Contact with the skins for 12-15 days at a temperature of 25-28° C. After malolactic fermentation, the wine ages in 120 hl-Slavonian oak barrels for twelve months. Refinement in the bottle for a minimum of an additional twelve months prior to release.

TASTING NOTES:

Deep purple color with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Flavors of mocha, black cherry compote and creamy vanilla ending with echoes of dried herbs. Long and elegant finish.

FOOD PAIRING:

Great with full-flavored "country style" cooking such as: Venison or Rabbit stew; Ossobuco; Roast leg of lamb; Spaghetti with spicy tomatoes sauce; Pasta with sausage, pepper and onions; Roast duck with green peppercorn sauce.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Montepulciano d'Abruzzo Riserva

VINIFICATION:

The Grapes are handpicked and gently pressed. Contact with the skins for 12-15 days at a temperature of 25-28° C. After malolactic fermentation, the wine ages in 120 hl-Slavonian oak barrels for twelve months. Refinement in the bottle for a minimum of an additional twelve months prior to release.

TASTING NOTES:

Deep purple color with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Flavors of mocha, black cherry compote and creamy vanilla ending with echoes of dried herbs. Long and elegant finish.

FOOD PAIRING:

Great with full-flavored "country style" cooking such as: Venison or Rabbit stew; Ossobuco; Roast leg of lamb; Spaghetti with spicy tomatoes sauce; Pasta with sausage, pepper and onions; Roast duck with green peppercorn sauce.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Montepulciano d'Abruzzo Riserva

VINIFICATION:

The Grapes are handpicked and gently pressed. Contact with the skins for 12-15 days at a temperature of 25-28° C. After malolactic fermentation, the wine ages in 120 hl-Slavonian oak barrels for twelve months. Refinement in the bottle for a minimum of an additional twelve months prior to release.

TASTING NOTES:

Deep purple color with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Flavors of mocha, black cherry compote and creamy vanilla ending with echoes of dried herbs. Long and elegant finish.

FOOD PAIRING:

Great with full-flavored "country style" cooking such as: Venison or Rabbit stew; Ossobuco; Roast leg of lamb; Spaghetti with spicy tomatoes sauce; Pasta with sausage, pepper and onions; Roast duck with green peppercorn sauce.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Montepulciano d'Abruzzo Riserva

VINIFICATION:

The Grapes are handpicked and gently pressed. Contact with the skins for 12-15 days at a temperature of 25-28° C. After malolactic fermentation, the wine ages in 120 hl-Slavonian oak barrels for twelve months. Refinement in the bottle for a minimum of an additional twelve months prior to release.

TASTING NOTES:

Deep purple color with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Flavors of mocha, black cherry compote and creamy vanilla ending with echoes of dried herbs. Long and elegant finish.

FOOD PAIRING:

Great with full-flavored "country style" cooking such as: Venison or Rabbit stew; Ossobuco; Roast leg of lamb; Spaghetti with spicy tomatoes sauce; Pasta with sausage, pepper and onions; Roast duck with green peppercorn sauce.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



Montepulciano d'Abruzzo Riserva

VINIFICATION:

The Grapes are handpicked and gently pressed. Contact with the skins for 12-15 days at a temperature of 25-28° C. After malolactic fermentation, the wine ages in 120 hl-Slavonian oak barrels for twelve months. Refinement in the bottle for a minimum of an additional twelve months prior to release.

TASTING NOTES:

Deep purple color with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Flavors of mocha, black cherry compote and creamy vanilla ending with echoes of dried herbs. Long and elegant finish.

FOOD PAIRING:

Great with full-flavored "country style" cooking such as: Venison or Rabbit stew; Ossobuco; Roast leg of lamb; Spaghetti with spicy tomatoes sauce; Pasta with sausage, pepper and onions; Roast duck with green peppercorn sauce.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com