

# BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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## **ARCHE'** **MONTEPULCIANO D'ABRUZZO DOC**

### **VARIETAL COMPOSITION:**

100% Montepulciano

### **APPELLATION:**

Montepulciano d'Abruzzo DOC

### **AREA OF PRODUCTION:**

Abruzzo Region

**HARVEST DATE:** Late September

**CELLARING:** 3 years

**VINIFICATION:** The must is left on the skins for 4-8 days, in order to extract colour.

It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C. It is aged in stainless steel only.

**TASTING NOTES:** Deep ruby red colour, limpid and rich; intense scents of forest fruits: cherry and berries; medium-bodied, with its tannic component harmoniously integrated. On the palate it shows clear class with a perfect integration of tannins and fruit.

### **CULINARY SUGGESTIONS:**

Ideal with pasta dishes, cheese and red meat or it is very pleasant with Pizza!

### **SERVING TEMPERATURE:**

16°-18° C. (60°-64°F.)

**ALCOHOL:** 12%

