



Montepulciano d'Abruzzo Selva de' Canonici

Technical Details

Wine Typology:	Montepulciano d'Abruzzo DOC
Provenance of the Grapes:	Abruzzo region
Grape Variety:	100% Montepulciano
Wine-making:	Fermentation in steel with long maceration on the peels at a controlled temperature, aging for at least 18 months in 25-hl Slavonia durmast barrels. Wine refinement for another 6 months in stainless-steel tanks and 3 months in the bottle.
Alcohol:	13% Volume
Food Pairing Suggestions:	Excellent both with red meat courses – braised, roasted and stewed meat – and hard and mature cheese.
Serving Temperature:	Best drunk at a temperature of 61° to 64°F.
Packaging:	Cases of 6 bottles of 750ml.



Wine Characteristics

It has a garnet-red color with purple reflections. On the nose, it has a persistent mouthfeel. There are outstanding notes of small red berries turning into main vanilla notes. It has a very structured, full and soft taste. The tannin is sweet and persistent. The aftertaste is fruity with a final cocoa note.

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