

SABBIANO MONTEPULCIANO D'ABRUZZO



PRODUCING COUNTRY: Italy | Abruzzo

GRAPES: 100% Montepulciano

VINEYARD: Commune of Chieti, at sea level, in a very windy, mineral rich, calcareous soil

FERMENTATION: 10-15 days in temperature controlled stainless steel tanks

AGING: 6 months in stainless steel, 6 months in oak barrels, 3 months in bottle

COLOR: Intense ruby red

AROMA: Mature red fruit

TASTE: Warm, soft tannins, good body, and balanced

ACCOMPANIMENT: Meat sauce, red meat, and seasoned cheeses

SERVING TEMPERATURE: 18°

ALCHOL CONTENT: 13%



Territorio



Logo Vino