

Montefresco

Montepulciano d'Abruzzo DOC 2012

Ripe cherry and red plums finish with a hint of sweet spice. Perfect with pizza, pasta and barbeque!

Varietal: 100% Montepulciano

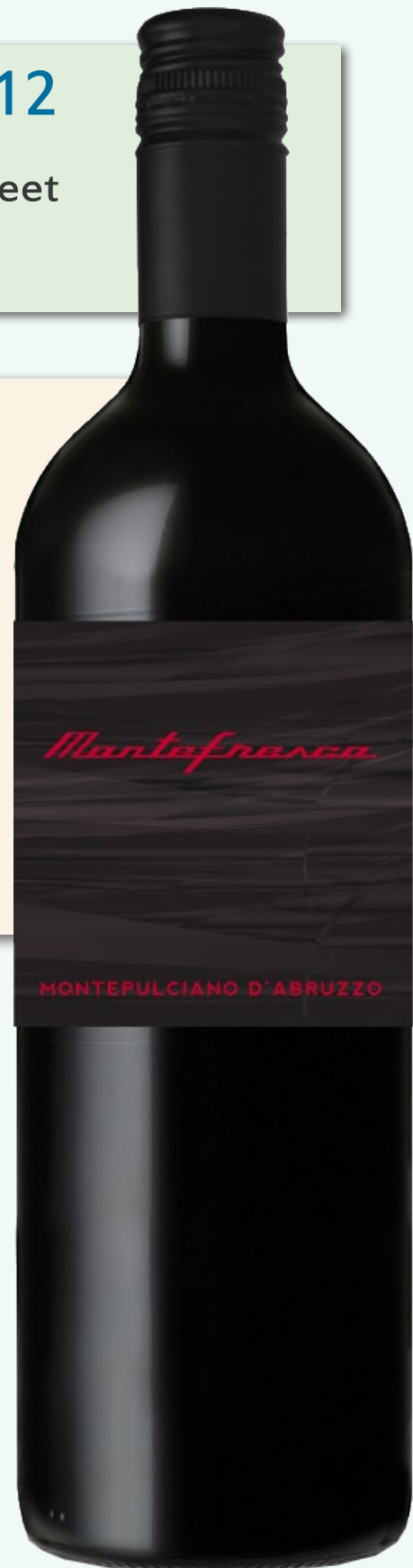
Appellation: Montepulciano d'Abruzzo DOC

Area of Production: Abruzzo

Vinification: The must is left on the skins for 4-8 days, in order to extract color. It is then placed in tanks to ferment for 8-10 days at 25°-30° C.

Harvest Date: Late September

Serving Temperature: 60° - 64°F (16° - 18° C)



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