

# Montepulciano D'Abruzzo DOC

## DIECI.NOVE.DIECI



### Still Red Wine

An ideal wine for legume soups, dishes with rich sauces, red meats—especially game—and aged cheeses, but particularly well-suited for lamb and traditional cured meats from Abruzzo.

Montepulciano DOC Abruzzo / Dieci.Nove.Dieci

**ORIGIN:** Abruzzo

**VINE VARIETY:** 100% Montepulciano

**SOIL:** Clayey soil with calcareous marl located around the 42° parallel north.

**GRAPEVINE CULTIVATION:** Pergola system

**HARVEST:** Handpicked

**VINIFICATION:** Crushing and de-stemming of the grapes, followed by fermentation with skin maceration at controlled temperatures of 25°C using selected yeasts. After racking, lactic bacteria are introduced for malolactic fermentation.

**AGING:** Aged in temperature-controlled stainless steel vats. The wine undergoes numerous analytical checks during aging to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENTS:** 12,5% vol.

**COLOR:** Vibrant red with purplish hints, almost light tight.

**NOSE:** Intense, red fruit, pansy, spices and licorice with perceptible hints of hazelnut, complex under steady development.

**TASTE:** Full-bodied, dry, well-balanced, with pleasantly rounded tannins.

**INTERNATIONAL PAIRINGS:** Tas Kebab – Greece, Sweet and Sour Pork – China

**SERVING TEMPERATURE:** 16 – 18°C

**CURIOSITY:** A famous legend recorded by the Greco-Roman historian Polybius states that the Carthaginian leader Hannibal gave his troops wine made from Montepulciano grapes and used it to treat battle wounds.