

Zappacosta
Montepulciano SouthEast

Typology: Montepulciano of Abruzzo DOC

Year: 2012

Vine: 100% Montepulciano

Production area: the hills of Chieti

Cultivations: Pergola of Abruzzo

Harvest date: last ten days of October

Harvest: hand picking

Winemaking: Cold pre-maceration of the must for 48 hours, starting the fermentation at a controlled temperature of 27 degrees. During alcoholic fermentation, délestage are run in order to extract aromas and tannins from the skins. After raking and complete malolactic fermentation, the wine is left to rest for 18 months waiting to be bottled.

Colore: Deep ruby red with violet reflections

Odore: Tempting and well-pronounced, elegant and typical, the perception mature red fruit stands out clear, enhanced by spicy notes resulting from the original features of the old vineyard of origin.

Gusto: Warm, soft and fruity, the presence of sweet tannins typical of the variety, together with consistent structure, gives the wine a good persistence.

Grado alcolico: 14,00%

Temperatura di servizio: 16-18° Celsius degrees

Abbinamenti: Combines well with cold cuts, aged cheeses, is exalted with first courses with meat sauce, barbecued or grilled meat.