

VINO DEI FRATELLI

MONTEPULCIANO D'ABRUZZO 2008



Description:

This young wine, bottled in the same year it is produced, has an intense ruby red color, with light violet reflections. It features a soft, vinous bouquet – pleasant and fruity – reminiscent of the varietal, and a dry, smooth, well-balanced flavor, with an enjoyable, slightly bitter aftertaste.

Winemaker's Notes:

The grapes are picked by hand from the vineyards situated between the hills facing the Adriatic Sea. The soil is a gravelly mixture and is about 150 and 200 meters above sea level. The best grapes are selected, destemmed and undergo a long maceration, with repressing of must over the grape rinds and fermentation at controlled temperatures in thermal controlled, stainless steel tanks. The wine is bottled and refined for three months before being released.

Serving Hints:

An ideal "pasta wine," Vino dei Fratelli Montepulciano d'Abruzzo also tastes great with various meat and poultry dishes, cheeses and cold cuts.

PRODUCER:

Vino dei Fratelli

COUNTRY:

Italy

REGION:

Montepulciano d'Abruzzo DOCG

GRAPE VARIETY:

100% Montepulciano

RESIDUAL SUGAR:

1.7 g/l

TOTAL ACIDITY:

5.1 g/l

pH:

3.59

EXCLUSIVE USA

IMPORTER:

Quintessential Wines

1310 2nd Street

Napa, CA 94559

www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	36.59	9.33	12.75	12.91	5X14	89991100079-3

