

VINO DEI FRATELLI MONTEPULCIANO D'ABRUZZO 2013



Description:

The 2013 Montepulciano D'Abruzzo has an intense ruby red color with violet reflections. It features a soft, fruity bouquet on the nose. It is dry and smooth with a well-balanced lingering finish.

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 500 – 650 feet above sea level. The best grapes are selected, destemmed and undergo a long maceration, utilizing the pumping over, cap management method. Fermentation takes place at controlled temperatures in 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

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



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