



WINE DATA

Producer

Vino dei Fratelli

Region

Abruzzo, Montepulciano
D.O.C.

Country

Italy

Wine Composition

85% Montepulciano
D'Abruzzo
15% other indigenous
red grapes

Alcohol

12.5 %

Residual Sugar

4.5 g/l

pH

3.35 g/l

Total Acidity

5.45 g/l

DESCRIPTION

The color is intensely red with a violet hue. Bursting with red fruit flavors on the nose, including blackberry and cherry. Fresh on the palate with notes of raspberry, blueberry and cherry.

WINEMAKER NOTES

Hailing from the beautiful region of Abruzzo, Vino dei Fratelli Montepulciano d'Abruzzo is the result of both hand and machine harvesting followed by de-stemming. After a 10-20 day fermentation at at 77-78.8° F (25 - 26° C) in 100 - 400hl tanks, the wine undergoes malolactic fermentation and is stored in stainless steel tanks for 3-6 months until bottled.

SERVING HINTS

Suggested serving temperature is between 60.8 - 64.4° F (16°- 18° C), This can be enjoyed alongside a variety of foods, such as red meats, roasted vegetables and cheeses.