

VINO DEI
FRATELLI
ITALIA



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

3 - 6 G/L

Total Acidity

3.2 - 3.6 G/L

pH

4.6 - 6.3

2019

MONTEPULCIANO D'ABRUZZO D.O.C.

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 destemming. After a 10-20 day fermentation at 77- 78.8° F, 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. Due to its naturally high acidity and ripe tannins, this wine pairs well with savory foods, including meats and traditional Italian dishes such as pizza, lasagna and tomato-based pasta.