

PARINI



MONTEPULCIANO D'ABRUZZO DOC

2017



VARIETIES

Montepulciano d'Abruzzo.

PRODUCTION DISTRICT

Mid-altitude hills in Abruzzo.

HARVEST

Second half of September.

WINEMAKING METHOD

Traditional vinification on the skins, with free-run juice left in contact with the skins for about 2 weeks. Alcoholic fermentation is in steel tanks at controlled temperature and is followed by ageing before bottling.

SENSORY PROFILE

Inky ruby red colour that precedes an intense, generous nose with plum and morello cherry jam fragrances, and hints of Parma violet. The dry, round, warm palate is velvety and firm, with a long, lingering, delightful finale of dried fruit and toasted hazelnut.

ABV

13.00 %.

RECOMMENDED CELLARING

2 years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Lamb, kid, mature cheese.



375 ml



750 ml



1.500 ml
Magnum