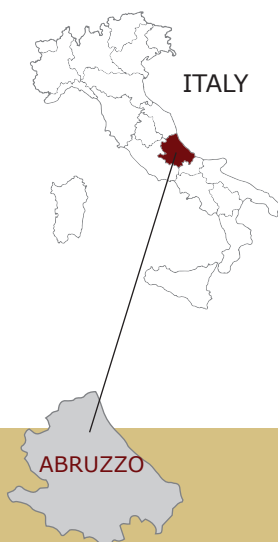


MONNA LISA



Montepulciano d'Abruzzo DOC

DENOMINATION	MONTEPULCIANO D'ABRUZZO DOC
VARIETAL	100% Montepulciano
ALCOHOL LEVEL	13% vol.
AREA	Abruzzo
SURFACE	Hills
ALTITUDE	250 - 400 m
SOIL TYPE	Clay-Limestone
PLANT DENSITY	4,000-6,000 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot
HARVEST PERIOD	September - October

VINIFICATION AND FINING

TECHNICAL INFORMATION

A traditional grape from Abruzzo, these grapes are hand harvested in the hills of the region, which lies to the east of Rome and benefits from the winds of the Adriatic Coast. Fermentation takes place in 100-400hl tanks for 10-15 days at 25-26°C. Once fermented, the wine goes through malolactic fermentation and is then stored in stainless steel tanks for 3-6 months until it is bottled.

TASTING NOTES

A lovely red ruby colour with a violet hue and notes of sour cherry and red plums, as expected from a traditional Montepulciano d'Abruzzo. The wine is well rounded with medium body and good tannins.

FOOD MATCHINGS

The juicy red fruit flavours and medium body make this wine a delicious accompaniment to pizza and red meats such as beef and pork.