

Piandimare BLUE LABEL

MONTEPULCIANO D'ABRUZZO D.O.C.

Grapes	Montepulciano
Area	Villamagna (Chieti) - Abruzzo
Fermentation	Long fermentation with the skins at 25° - 30° c. for 2 weeks. In steel tanks for 6 months and in bottles for 6 months.
Characteristics	Intense ruby red colour; At nose primary aromas of red fruits and flowers. Typical and intense dark cherry. On the mouth great intensity and good balance.
Pairings	Great at any time, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.
Serving Temperature	16/18°
Alcohol	13,5% Vol
Aging (months)	 6  -  -  6

Awards

