

Piandimare MONOLITH

MONTEPULCIANO D'ABRUZZO D.O.C.

RISERVA

Grapes Montepulciano

Area Villamagna (Chieti) - Abruzzo

Fermentation Soaking of the skins with the must for long time at 25° -30° c. Fermentation in contact with the skins for 2 weeks. In steel tanks for 12 months, then in oak barrels for 12 months; and in bottles for about 6 months.

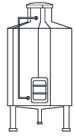
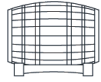


Characteristics Bright and deep ruby colour. Intense cherry at nose with tertiary aroms like vanilla, tobacco and liquorice. Persistent, rich and elegant finish.

Pairings Pasta with mushrooms and truffles, mature cheese, salami and ham.

Serving Temperature 16/18°

Alcohol 14% Vol

Aging (months)

			
12	-	12	6

Awards

