Azienda Agricola
CASAL DELL'ARCO
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TURDÌ

MONTEPULCIANO D'ABRUZZO DOCG

Its colour is a very intense ruby red, with violet nuances tending towards garnet. With ageing, the nose reveals a blend of red fruits, cocoa and chocolate. On the palate, it is structured and well balanced, with just the right amount of tannin.

— CLASSIFICATION
Red wine. DOCG – Denomination of Controlled and Guaranteed Origin

— FOOD PAIRINGS
An elegant, full-bodied red wine, ideal alongside red meats and sophisticated dishes, yet equally captivating as a meditation wine on a cold winter evening.

— GRAPE VARIETY
100% Montepulciano d'Abruzzo

— ALCOHOL CONTENT
15.00% vol.

— SERVING TEMPERATURE
18–20 °C

— PRODUCTION AREA
Teramo (Abruzzo)

— ORGANOLEPTIC CHARACTERISTICS
Intense red colour with garnet reflections; spicy notes on the nose. Soft, persistent and structured on the palate.

— VINEYARD
50-year-old Abruzzo pergola-trained vines. South-facing exposure at an altitude of 150/200 m above sea level. Manual harvest after a careful selection of the bunches. The grapes are harvested in the second half of October.

— VINIFICATION
After a careful maceration on the ripe skins in stainless-steel tanks for about two years, the wine continues its ageing in oak casks and barriques for a further two years. It finally completes its evolution with a few months of ageing in bottle before being released to the market.

— STORAGE POTENTIAL
When properly stored, it continues to offer enjoyment for years.

MADE FROM HAND-HARVESTED GRAPES

CONTAINS SULPHITES
PRODUCT OF ITALY

0,75L

Casal dell'Arco
of Franco di Giovannantonio

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