

IMPERO

WINE DISTRIBUTORS

TERRE SABELLI MONTEPULCIANO D'ABRUZZO

CASAL BORDINO, TERRE SABELLI
MONTEPULCIANO D'ABRUZZO D.O.C



APPELLATION

Abruzzo, Italy

VARIETAL COMPOSITION

Montepulciano 100%

ALCOHOL CONTENT

13%

WINEMAKING

Harvest in second week of October, reaching full phenolic and technical maturity, by hand. Removal of grape stalks and contact of the skins with the must for 7-10 days steel tanks at a temperature of 18 to 28 °C. Separation of wine-must in steel tanks for malolactic fermentation.

Maturation in steel tanks for 5-6 months and brief refinement in bottle before being placed on the market.

TASTING NOTES

Ruby red, brilliant and lively with violet hues. Fruity with hints of sour black cherry and small mature red fruit bouquet. Harmonic, supple, round, full-bodied and persistent taste.

FOOD PAIRING

Ideal with pasta, red meat dishes, boiled meats and medium aged cheeses.



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