

D'ARAGONA

Montepulciano d'Abruzzo D.O.C.

The **selection of d'Aragona wines** is a typology of traditional Abruzzese products linked to a specific territory - the vineyards that shadow the east facing coastline, as does Ortona's Aragonese castle, produce grapes with definite wine-making characteristics. With the advent of modern wine-making techniques, these grapes produce a wine that is soon ready to drink, as only a short time after harvest the product expresses a distinctly elegant bouquet and harmonious flavour

MONTEPULCIANO D'ABRUZZO

Place of production: Ortona (Prov. di CH).

Grape : 100% Montepulciano D'Abruzzo.

Wine making: Vinification in stainless steel with maceration on the skins, fermentation under controlled temperature, stabilization in stainless steel.

Alcohol : 12 % Vol.

Sugar : 3 g/l .

Aging : non aged

Serving temperature: 16 – 18° C.

A garnet red colour wine, processed and aged to achieve the characteristic toasty bouquet of woody and vanilla notes, exalted by the scent of Montepulciano, that is to say a bouquet of ripe, red fruit and plums. The wine is rich and well-balanced, with a density and slightly tart after-taste that serve to create an elegant harmony and persistence. A companion to main courses which are typical of Mediterranean cuisine such as game and red meats. The bottle should be opened and allowed to breathe before serving the wine at 20°C in wide glasses



d'Aragona Vini

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