

CALINI



MONTEPULICANO D'ABRUZZO

Winemaking

The grapes undergo soft pressing and destalking, before undergoing cold maceration for four days. Maceration on the skins and fermentation for 8-10 days

Tasting Notes

Ruby red with garnet reflections, the bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries and plums with vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile.

Overall Impression

Excellent value and quality, and can be enjoyed by all wine aficionados.

Food Pairing

Pairs well with salami, savory first courses, red meats and cheeses.

Grapes: 100% Montepulciano d'Abruzzo

Region: Abruzzo

Vineyards: Ortona, San Salvo, Pollutri

Region: Abruzzo

Altitude: 540-1,400 feet above sea level

Tank Aging: No wood, to maintain its original freshness and fragrance

Alcohol: 12.5%

Best Within:

3 years after vintage

Serving Temperature:

18° C