

# MARCHESI DI TERREZOLA

## Montepulciano d'Abruzzo DOC

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*Production area:* ABRUZZO

*Alcohol content:* 13%Vol.

*Grapes:* 100% MONTEPULCIANO

### VINIFICATION AND REFINING

The rigorous selection of hand-picked Montepulciano grapes from hilly vineyards of the Abruzzo region, along with proper vinification, manage to give it structure, elegance and sensory complexity.

Old traditional vinification method: completely mature grapes are harvested from vineyards and processed in membrane presses. The fermentation takes place at controlled temperatures with a prolonged maceration with the skins.

The wine is then aged in oak casks for a short time.

### TASTING NOTES

*Colour:* Intense ruby colour.

*Bouquet:* Vinous and pleasant scent with a delicate bouquet.

*Taste:* Robust warm-hearted glassful of black fruit, with a touch of wood smoke and tar.

### FOOD PAIRINGS

To be enjoyed in all occasions especially with pizza, pasta, meat.

Tasty choice with Parma ham.

*Service Temperature:* 18/20°C.

