



CANTINA VALLE TRITANA

*Quality source*



## AUFINUM

**Montepulciano D'Abruzzo**  
Denominazione di Origine Controllata

### DATA SHEET

**Region:** Abruzzo

**Grapes:** 100% Montepulciano d'Abruzzo DOC

**Classification:** red dry

**Vineyard location:** Abruzzo

**Vineyard system:** abruzzo pergola

**Soil:** medium dough

**Production:** 80-100 q.li/ha

**Produced bottles:** 50.000

**Winemaking:** maceration on the skins for 7/10 days and alcoholic fermentation in steel tanks.

**Refinement:** 8-10 months in steel tanks.

**Pairings:** wine for all meals, particularly suitable for traditional Abruzzo cuisine with meat sauces, second courses of white or red meat, pizza and cheese.

**Service temperature:** 16-18°C

**How to serve:** uncork at the moment

**Recommended glass:** burgundy