



CANTINA VALLE TRITANA



Quality source

Cantina Valle Tritana

Montepulciano d'Abruzzo

Denominazione di Origine Controllata

DATA SHEET

Region: Abruzzo

Grapes : 100% Montepulciano d'Abruzzo

Classification: red dry

Vineyard location: Abruzzo

Vineyard system: abruzzo pergola

Soil: medium dough

Production: 80-100 q.li/ha

Produced bottles: 150.000

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