

Bartali
Casa fondata nel 1927



Montepulciano D'Abruzzo

TECHNICAL SHEET

- LINE: Classic.
- DENOMINATION: Montepulciano D'Abruzzo DOC
- GRAPE VARIETY: Montepulciano D'Abruzzo 100%
- PRODUCTION TECHNIQUES: Harvest at the end of the month of September, classic vinification with 3 daily pumpings over at a controlled temperature of 28°C. Maceration lasts for 15 days and then there is a spontaneous malolactic fermentation. Bottling 10-12 months after harvesting.
- COLOUR: Intense ruby red with a shade of purple.
- BOUQUET: Intense fruitiness that evolves into spicy in time.
- TASTE: Round and well bodied with soft and pleasant tannins.
- SERVING SUGGESTIONS: Rich first courses, red meats and cheeses.
- SERVING TEMPERATURE: Serve at 18-20°C.

Casa Vinicola Bartali s.r.l.