

TORRÆ DEL S A L E™

MONTEPULCIANO D'ABRUZZO D.O.C. - BIO



Grape Varietals: 100% Montepulciano.

Average age of the vines: 20 years.

Soil: calcareous-clayey, very compact.

Harvest Period: mid-October.

Vinification: brief pre-fermentative cryomaceration to enhance the aromas of the grapes and to optimize the extraction of the color; the grape must then undergoes a traditional red wine fermentation at a temperature of 24°C. The wine then rests in stainless steel until the bottling phase.

Alcohol Content: 14% by vol.

Residual Sugar: 5 grams per liter.

Color: intense ruby red with purple shades.

Aroma: intense and expressive, yet it needs a few minutes to express its best aromatic profile. Notes of ripe fruit are prevalent, such as plum, berries and mulberry, all blended by an intense floral note of violet. Everything is enriched by an interesting spiced note.

Palate: this is a wine of intense character; there's a perfect balance between the residual sugar and the tannins. It's a very persistent wine with a long-lasting note of ripe plum.

Food Suggestions: red meat, roast meat, aged cheese.

Serving Temperature: 16-18 °C / 61-64 °F.