

# TORRÆ D E L S A L E™

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



**Grape Varietals:** 100% Montepulciano d'Abruzzo.

**Average age of the vines:** 20 years.

**Soil:** Calcareous and clayey, tends to be compact.

**Harvest Period:** End of October.

**Vinification:** Traditional red.

**Alcohol Content:** 14% by vol.

**Residual Sugar:** 3 grams per liter.

**Color:** Deep ruby red with violet hues.

**Aroma:** Intense on the nose with aromas of red fruits (ripe blackberry, mulberry, undergrowth, sour cherry, maraschino cherry) and spices.

**Palate:** Warm, enveloping. Firm but soft tannins with the right balance between structure and persistence.

**Food Suggestions:** Elaborate first courses with red sauces, timbales, red meats and mature or spicy cheeses.

**Serving Temperature:** 14-16 °C / 57-61 °F.