

TORRÆ DEL 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.