



CÁ DEL MORO

Montepulciano d'Abruzzo doc Fantello

Wine type: red wine

Wine: Montepulciano d'Abruzzo DOC

Alc. Vol%: 13,5

Grape: Montepulciano 100%

Total production: 100 000 bt

Production zone: vineyards in the area of Lanciano. Province of Chieti - Abruzzi.

Vintage period: beginning of September

Fermentation: in steel tanks at a controlled temperature of 26/28°C for 12 days of peel maceration.

Aging: once the fermentation is over the wine is aging in steel tanks where the malolactic

fermentation takes place and is then conserved for further 6 months.

Technical specifications:

Synthetic cork, capsule in PVC, front and back label. 1 case = 6 bottles

Characteristics:

Colour: deep, intensive ruby red

Bouquet: flavours of plums and cherries

Flavour: fruity, vigorous, with a long and intense finish.

Pairing: best with spicy starters, savoury first courses and grilled meat.

Tasting Temperature: 18-20°C