

FRANCESCA MARA

MONTEPULCIANO D'ABRUZZO

DOC

RISERVA

GRAPES: 100% Montepulciano d'Abruzzo.

VINEYARD ALTITUDE: 400-450 meters above sea level.

VINEYARD AGE: 34 years.

PLANT DENSITY: 5800 plants per hectare.

PLANT SYSTEM: Espalier.

HARVEST SEASON: from 24th September.

MAX. PRODUCTION PER HECTARE: KG. 14.000.

BOTTLE: 0,750 l. with natural cork.

ALCOHOL-CONTENT: 13,5% Vol.

CLASSIFICATION: still red wine.

COLOUR: ruby red with slight violet shades.

BOUQUET: intense, floral, fruity and slightly spicy aroma. Warm, fairly tannic, balanced-bodied flavour with an almond aftertaste.

SERVING TEMPERATURE: 16 - 18 °C.

SUGGESTED USES: Grilled and baked meats, strong flavoured first courses and cured meats.



Product in Italy



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