

Montepulciano d'Abruzzo DOP

PIETRA
MAJELLA



Region: Abruzzo

Varietal: 95% Montepulciano 5% Sangiovese

Vineyard: Small family-owned hillside vineyards from a cooperative.

Soil: Mostly clay

Vines per Hectare: 1600

Vine Training: Pergola of Abruzzo

Altitude: 750 feet above sea level

Total Production: 9,500 cases

Vinification Process: Grapes are hand harvested in October. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 25 days-after fermentation the wine is left to age in large oak barrels for 18 months. A final refining takes place before bottling followed by 2 months ageing in the bottle before release.

Alcohol Content: 14%.

Residual Sugar: 4-5g/liter

Color: Intense ruby red with violet highlights.

Bouquet: Layers of red cherry fruit and cocoa bean.

Tasting Notes: Notes of red currant and raspberry fruit. Soft balanced acid takes over in the mid palate showing jam-finishes with firm but balanced tannins.

Food Pairing: Perfect on its own or with a variety of antipasti, grilled meats, pasta, roasted vegetable dishes and mature cheeses.

Ageing: 5-10 years

Serving Temp: 68°F (20°C)

UPC: 783655005575

UPC: 783655005568 (1.5ml)

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