

"Trinità" Montepulciano d'Abruzzo DOC

AREA: Loreto Aprutino (PE)

MANUFACTURER: Marchesi De' Cordano

VINTAGE: /

GRAPE VARIETY: Montepulciano

ALCOHOL: 14% by Vol.

DRY EXTRACT: /

SUGGESTED FOOD: Gnocchi with duck sauce, barbecued lamb meat.

DETAILS: Permanence of the skins for 18 days with pump-over in air, followed by settling of must in big barrels. The wine undergoes ageing in barriques and barrels for 12 months; then it rests in bottles for 12 months. The colour is ruby red. At the nose is complex, continually evolving; fruity and flowery nuances which are reminiscent of small wild berries and dried red flowers. The flavour is warm, balanced, tannic, enhanced by the spicy nuances deriving from the barrique.

Serve at 18/20°C.