



Caldora

Montepulciano

D'Abruzzo DOC

Vintage: 2016

Bottle capacity: ml 750

Variety: Montepulciano d'Abruzzo.

Production area: municipality of Ortona

Vinification: Delicate crushing and de-stemming, maceration-fermentation for 15 days. Stalk-stripping, and crushing. Cold maceration for 4 days. Maceration-fermentation at 24-26 °C for 8-10 days. No oak aging.

Idea of the wine: Wine made for young drinkers, with enough experience, that are seeking good value for money

Sensory features: Ruby red with garnet reflections. Intense, persistent and fruity (red fruits, "marasca", plum), with hints of vanilla. Full-bodied, tannic and well balanced, intense and quite persistent. Ready to drink.

Best Served with: ready to drink, good with salami, rich main courses, meat and cheese.

Serving Temperature: 16-18°C

Alcoholic Content: 13%

