

# Piandimare BLUE LABEL

## MONTEPULCIANO D'ABRUZZO D.O.C.

|                            |   |
|----------------------------|---|
| <b>Grapes</b>              | Montepulciano   |
| <b>Area</b>                | Villamagna (Chieti) - Abruzzo   |
| <b>Fermentation</b>        | Long fermentation with the skins at 25° - 30° c. for 2 weeks. In steel tanks for 6 months and in bottles for 6 months.  |
| <b>Characteristics</b>     | Intense ruby red colour; At nose primary aromas of red fruits and flowers. Typical and intense dark cherry. On the mouth great intensity and good balance.  |
| <b>Pairings</b>            | Great at any time, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.  |
| <b>Serving Temperature</b> | 16/18°  |
| <b>Alcohol</b>             | 13,5% Vol   |
| <b>Aging (months)</b>      |  6  -  -  6 |

### Awards

