

# Piandimare MONOLITH

**MONTEPULCIANO D'ABRUZZO D.O.C.**

RISERVA

**Grapes** Montepulciano

**Area** Villamagna (Chieti) - Abruzzo

**Fermentation** Soaking of the skins with the must for long time at 25° -30° c. Fermentation in contact with the skins for 2 weeks. In steel tanks for 12 months, then in oak barrels for 12 months; and in bottles for about 6 months.

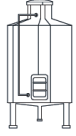
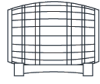


**Characteristics** Bright and deep ruby colour. Intense cherry at nose with tertiary aroms like vanilla, tobacco and liquorice. Persistent, rich and elegant finish.

**Pairings** Pasta with mushrooms and truffles, mature cheese, salami and ham.

**Serving Temperature** 16/18°

**Alcohol** 14% Vol

**Aging (months)**

			
12	-	12	6

## Awards

