

COLI

MASTRI VINAI DAL 1926

Montepulciano d'Abruzzo

Denominazione di Origine Controllata

PRODUCTION AREA

Delimited territory in the provinces of Chieti, Aquila, Pescara, Teramo.

VINES

- Montepulciano 85-100%
- Other varieties allowed by the regulation up to 15%

TASTING NOTES

- Colour: ruby red with purple hues.
- Nose: intense and fine aromas with fruity notes, light floral and vegetable scents.
- Taste: fresh and soft, full-bodied, slightly tannic, persistent.

TECHNICAL DATA

- Alcohol content: 12,5%
- Minimum total acidity: 4,5 - 5,6

SERVING TEMPERATURE

Serve at 16/18°

FOOD PAIRING

It matches well with starters of cured meats, sauces and main courses of meat.

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