ANCILLA

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Montepulciano d'Abruzzo Doc

Production area: Loreto Aprutino (Pe)

Grape variety: 100% Montepulciano d'Abruzzo

Exposure: NE-SW

Soil: Calcareous clay mix

Training system: Traditional pergola

Vineyard planted in: 1986

Yield per hectare: 12000 kg

Harvest: By hand, in October

Vinification: Fermentation and maceration in temperature-controlled stainless steel tanks.

Ageing: In the bottle.

Alcohol: 13 %

Serving temperature: 18°-20°C

Tasting notes: A youthful expression of Abruzzo's most important autochthonous variety. Deep purplish red, shading to ruby as it ages. Elegance is conveyed by scents of strawberry and plum.

Serving suggestions: Pizza, pasta, tagliatelle with ragout and lasagne. Excellent with a variety of Mediterranean dishes and white and red meats.