

Montepulciano D'Abruzzo

DOC



 **APPELLATION**
Montepulciano
d'Abruzzo DOC

 **AREA**
Abruzzo,
Central Italy

 **GRAPES**
92% Montepulciano
and 8% Sangiovese

 **ALCOHOL LEVEL**
12.5%

 **SERVING TEMP.**
64° - 68°F

 **BOTTLE SIZE**
750 ml
1.5 L



LABELS BY WINEMAKER'S COLLECTION

**Montepulciano
d'Abruzzo DOC**

Chianti DOCG

Pinot Noir IGT

Merlot

Cabernet

Pinot Grigio IGT

Chardonnay Unoaked


**WINEMAKER'S
COLLECTION**

TOP WINE AWARDS

Hot Brand Award
2012, 2013 and 2014

VINIFICATION AND MATURATION

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The juice is left to macerate on the skins for about a week in stainless steel vinifiers at a temperature of about 82-86°F. The wine is then placed to age in large Slavonian oak casks.

COLOR

Brilliant, attractive and warm ruby-red color.

BOUQUET

Ample and remarkably complex, with vinous and characteristic tones.

PALATE

Dry on the palate and gracious, with delicate and soft veining and a fine and harmonious balance.

FOOD COMBINATIONS

The wine can be consumed throughout a meal and makes a particularly fine companion for all red meat and game dishes and savory preparations of the rural tradition.



PRODUCER

Produced and estate-bottled by:

Zonin

via Borgolecco 9, Gambellara
(Vicenza), Italy

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ZONIN1821



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