

Montepulciano D'Abruzzo

DOC


WINEMAKER'S
COLLECTION



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



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.

LABELS BY WINEMAKER'S COLLECTION

Montepulciano d'Abruzzo DOC

Chianti DOCG

Pinot Noir IGT

Merlot

Cabernet

Pinot Grigio IGT

Chardonnay Unoaked



PRODUCER

Produced and estate-bottled by:

Zonin

via Borgolecco 9, Gambellara
(Vicenza), Italy

www.zonin.it

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ZONIN1821



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