



**COUNTRY:** Italy



**PRODUCTION AREA:** Abruzzo, South east part of Chieti province



**GRAPES:** Montepulciano



**APPELLATION:** Caroso Montepulciano D'Abruzzo Dop



**ALCOHOL CONTENT:** 14%vol

### VINIFICATION:

Select hand-picked grapes are vinified using traditional methods and allowed to macerate 15 days at a controlled temperature of 77\* F before decanting into stainless steel tanks. The wine is then aged in a combination of Slavonian oak barrels and French oak bariques for 24 months, with an additional refinement in a bottle for minimum six months before release.

### COLOR

Intense ruby red with light violet nuances

### NOSE

Complex scents of fruit and spice accented by hints of sweet vanilla

### TASTE

Rich, generous, full-bodied and velvety, with intense notes of red fruit, plums and spice.

### FOOD PAIRING

A perfect accompaniment to roasted or grilled meat, game and assorted cheeses

