

NIRO DI CITRA

Montepulciano d'Abruzzo DOC

Country: Italy.

Production Area:

Abruzzo, medium hill in Chieti province.

Harvest Period:

end of October/beginning of November.

Vinification:

The picked grapes are traditionally vinified by a long maceration of the skins with submerged cap at controlled temperature. Wine is racked off, pumped over and decanted into stainless steel tanks at the end of the malolactic process.

Colour: intense ruby red with purple highlights

Bouquet:

elegant with black cherry and wild fruits overtones blended in black pepper notes, cocoa and balsamic aromas.

Taste:

full-bodied and velvety, endowed with smooth tannins and a pleasant, persistent finish.

Food pairing: first dishes with mushrooms and truffle. Ideal with roast lamb game, venison and baked red meats. It also goes well with salami and seasoned cheeses.

Size: 750 ml



Service temperature: 16/18°C 61/64 °F

Alcohol content: 13,5% Vol

Refinement: stainless steel tanks

Grapes: Montepulciano (autochthonous vine).