

CITRA "CORE"

Montepulciano d'Abruzzo DOC

Service temperature: 16/18°C 61/64 °F

Alcohol content: 13% Vol

Refinement: stainless steel tanks

Grapes: Montepulciano (autochthonous vine).



2

Country: Italy.



Production Area:

Abruzzo, medium hill in Chieti province.

Harvest Period:

end of October.



Vinification:

grapes are traditionally picked and vinified by means of a maceration of the skins at a controlled temperature in appropriate stainless steel tanks. The must is frequently pumped over onto marc to ensure colour extraction and aromatic precursors.



Colour:

intense red with violet nuances.

Bouquet:

intense with black cherry and sour cherry hints, notes of violet.

Taste:

full-bodied with smooth tannins and persistent finish.



Food pairing:

main courses containing rich sauces, roasted meat, game, cold cuts, seasoned cheeses.

Size: 750 ml/1,5 l

