



 Service temperature: 16/18°C 61/64 °F

Alcohol content: 14% Vol

Refinement: 24 / 36 months
(big oak barrels and barriques)

 Grapes: Montepulciano
(autochthonous vine).

CAROSO

Montepulciano d'Abruzzo DOC

RISERVA

Country: Italy.



Production Area:

Abruzzo. South east part of Chieti province

Harvest Period:

end of October



Vinification: the picked grapes are traditionally vinified by a long maceration of the skins at a controlled temperature. During the fermentation, the must is racked off and pumped over on the marc hat. The wine decants into stainless steel tanks completing the malolactic process. Finally it ages in wood barrels to enhance its organoleptic characteristics.



Colour: intense ruby red with light violet nuances.

Bouquet: intense with mulberry and sour cherry hints. It offers remarkably complex scents, with balsamic and fruity aromas combined with spicy notes.

Taste: elegant with a rich tannic texture. distinct retrofactory sensations of red fruit (mulberry) with spice and licorice scents, a complex persistent finish.



Food pairing: cold cuts, appetizers, seasoned cheeses, important first courses with meat sauces, truffles and mushrooms. Ideal with roasts and game.

Size: 750 ml

