



CITRA - MONTEPULCIANO D'ABRUZZO

SKU: XX01058

REGION: Abruzzo

VOL: 13,5%

PACK: 6 x 75cl

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

PRODUCT DESCRIPTION

Vinification: The picked grapes are traditionally vinified by a long maceration of the skins with at a controlled temperature. Wine is racked off, pumped over and decanted into stainless steel tanks at the end of the malolactic process. It ages for a short period in oak barrels.

Colour: intense ruby red with purple tints.

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 red meat. It also goes well with cold cuts and seasoned cheeses.

