



Semis Montepulciano d'Abruzzo Riserva DOC 2010

Grapes

100% Montepulciano d'Abruzzo DOC

Grape Harvest

End of October

Average production per hectare

40 hl

Vinification

Traditional; the grape skin is kept in contact with the liquid part for a long time. The rening is done in small French oak barrels for 18 months and after is cellared in bottle for 12 months before release.

Bottling details

14,50 % alcohol

Tasting

Dark garnet-red colour with bluish re-ections. The bouquet showsaromas of berries, blackberry, pomegranate, marasca cherry, black truff-e, hints of spices, pepper and cloves. On the palate soft, velvety, long, great structure, on the nish rich sensations of cocoa.



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