



Pallottini
azienda agricola

MONTEPULCIANO d'Abruzzo doc

Grape variety: Montepulciano d'Abruzzo 100%

Soil type: Average mixture, rich in microelements.

Cultivation: Vertical Trellis System

Yield per hectare: 100 q/He

Winemaking Technique: Classic maceration in small fermentation tanks, with soft pressing of the grapes.

Fermentation at a controlled temperature.

Wine features: Ruby red, intense and berrylike bouquet, with chocolate nuances. Good tannic balance.

Its fully-bodied, round and persistent flavour inspires softness and harmony.

Alcohol content: 13,5% vol.

Bottling and packaging: "Borgognotte storica extra", 6 horizontal bottles per box.



Terra d'Abruzzo,
a NATURAL passion since 1906