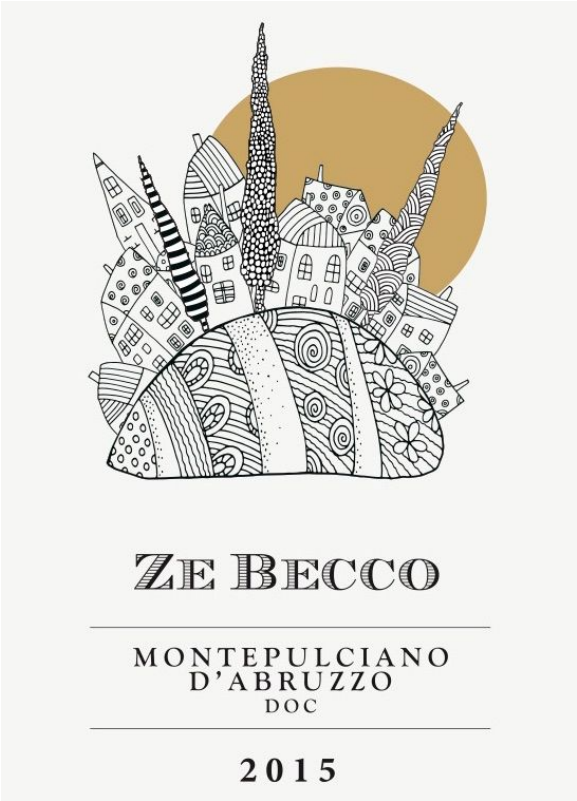
Ze Becco



Montepulciano d'Abruzzo

Italy, Marche`

Grape Varietals & Vinification Technique

Vineyards Growing area: Abruzzo region. Location: provinces of Chieti and Teramo. Age: 10-30 years. Soils: clay, rock and lime. Aspect and elevation: on sunny hills at 150-320 m. Varieties and growing practices Grapes: 100% Montepulciano. Training system: guyot, double guyot, spurred row and arched cane. Vineyard density: 2000-4000 plants per hectare. Yield: 11/12 t. of grapes. Vinification Harvest: by hand and by machine. Vinification: destemming, crushing and fermentation at controlled temperature. Maceration on the skins with daily pumpovers. Maturation: a part of the wine matures in oak barrels for 5 months.

Tasting Note & Suggested Food Pairings

bright ruby red colour with purple highlights. Bouquet: cherry, plum and red fruit tending towards spices and scent of violet. Palate: well-balanced, fruity with supple tannins. Alcohol 12,50% vol. Cellaring wine that gives its best when young but that can be appreciated also with aging. Serving suggestions Tomato sauce and ragout pasta. Very good with red meat, cold cuts and salami. Serving temperature 18° C.