



Domino

Montepulciano d'Abruzzo D.O.C.



750 ml



Production area: Vasto/Pollutri (CH)

Grape type: Montepulciano

Name: Montepulciano d'Abruzzo D.O.C.

Growing type: row (spurred cordon)

Year of planting: 1978/1998

Land area: 03.00.00 ha

Land aspect: South-East

Altitude: 250 m a.s.l.

Density: No. 3400 plants per hectare

Production: 3 Kg per plant

Harvest period: from 15th to 30th October

Vinification: 12/15 on the skins, followed by soft pressing and rest in large barrel. Domino matures entirely for 6 months in barrique (1st step), then it ages for 2 more months in bottle

Chemical features: alcool 13.5% vol.

Max. Life: over 2 years

Colour: intense red

Bouquet: powerful and with a great personality. Definite breadth of fruity and floral scents: wild berries, vanilla, liquorice and cinnamon

Palate: full-bodied feeling of fruit and light woody tones; length

Local dishes matches: main courses, red meat roasts

Serving temperature: 18°C