


OREFICE
VINI



Orefice Montepulciano d' Abruzzo DOC

Appellation of Origin: Montepulciano d' Abruzzo DOC (Controlled Designation of Origin)

Grape variety: Montepulciano d' Abruzzo

Vintage: 2021

Harvest period: Second week of October

Alcohol content: 13,5% vol.

Vinification:

Maceration on the skins for 12-15 days.

Aging:

Aging takes place in stainless steel tanks for 6 months, and 1 year in bottle.

Tasting Notes:

Ruby red color with violet hues. On the nose intense notes of wild berries, cherry, black cherry and wild blackberry can be perceived, with a very light spicy nuance. Fresh, fruity and jammy on the palate, its soft tannins give great drinkability and pleasantness. A wine of splendid structure and balance.

Serving temperature: 18-20 °C

Wine Pairings: Wine to pair with earthy first courses, it also goes well with red meat based courses, excellent with braised and roasted meats. Outstanding paired with starters based on cured meats and semi-mature cheeses; first and second courses, medium-structured and not too fatty.