

# GIULIANO ROSATI

## MONTEPULCIANO D'ABRUZZO DOC

*Montepulciano d'Abruzzo*

**REGION:** Abruzzo, Italy

**APPELLATION:** Montepulciano d'Abruzzo DOC

**SOIL:** Calcareous clay

**VITICULTURE:** The vineyards lie at 250m elevation with 20 year old vines trained in a Pergola Abruzzese system. Yield: 10 tons/ha.

**VINIFICATION:** Fermentation on the skins for 12 days in stainless steel. Controlled temperature, punch down and pump over cap management, delestage.

**ALCOHOL BY VOLUME:** 13.5%

**VARIETIES:** Montepulciano

**SIZES:** 750ml, 1.5L

**TASTING NOTES:** This juicy red is made for food! Vibrant fruit flavors of cherry, plum, and raspberry blend with ripe tannins and mouthwatering acidity on the palate. Open a bottle for any dish from pot roast to pizza...and enjoy!

