

Montepulciano d'Abruzzo DOCG "Colle Sale"

Grape Variety: 100% Montepulciano d'Abruzzo DOCG

Alcohol Content: 14%

Region: Abruzzi

Producer: Barone di Valforte

Vinification

First ten days in October Vinification: steeping in steel vats for 20-25 days. Refining in barriques.

Tasting Characteristics

Deep ruby-red with purple highlights and strong spicy scent of mature red fruit, strong complex structure confers a warm, full taste. Perfect with red meats, game, cheese, strong sauces and for "contemplation".

