

Note Indigo

Montepulciano d'Abruzzo is an international heritage, a wine so generous it can be subject to different interpretations while still preserving its extraordinary value unaltered. Indigo with its important structure is its freest and most fascinating garment, an absolute pleasure that does not need long and complex refinements to amaze starting from the first sip. Its ruby red anticipates its thickness, while the notes of fruit and spices narrate how each glass keeps a perfectly balanced and persistent set of emotions for us to taste.



REFINEMENT STEEL
TANKS



SERVING TEMPERATURE
18-20 °C



PARTIAL BARREL
AGING

WINE:

Montepulciano d'Abruzzo DOC

GRAPES:

Montepulciano d'Abruzzo 100%.

HARVEST:

Last week of October

WINEMAKING:

Traditional, maceration on the skins for a period of about 15-20 days. Aging is done in steel tanks and subsequent partial aging in wood

ANALYTICAL DATA:

Alcool 14,00% Vol.

APPARENCE:

Ruby red color

AROMA:

A strong fruity scent, containing hints of spices, cherry plum and jam

TASTE:

A well balance and lasting taste

