

impera 01



MONTEPULCIANO D'ABRUZZO DOC

Grapes	Montepulciano d'Abruzzo
Winamaking	Grapes fermented at low temperatures, maximizing the extraction of the scents and the colour, and minimizing the presence of tannins. After the vinification, the wine refines for at least six months in steel tanks.
Aging	6 months in steel tank and one month in bottle.
Features	Intense ruby red with violet reflections, strong scents of red fruits on the nose, such as cherry, blackberry, blueberry, and strawberry. Flavour of red fruits in the mouth, with a nice freshness and easy to drink.
Pairing	Perfect as an aperitif and pairs easily. From the classic cold cuts and cheeses to fresh pasta or sophisticated dishes.
Alcohol	13%