

COLLE SECCO®



MONTEPULCIANO D'ABRUZZO DOP RUBÌ

TECHNICAL SHEET



TYPE

Red wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES Montepulciano d'Abruzzo 100%

HARVEST PERIOD October



VINIFICATION

VINIFICATION maceration on the skins

at controlled temperature for about 1 week

MALOLACTIC FERMENTATION yes

REFINEMENT stainless steel tanks, concrete vats, Slavonian and French oak barrels



DESCRIPTION

COLOUR ruby red with purplish

highlights and slightly garnet rim

FRAGRANCE ripe red fruit, purplish colour,

liquorice, cloves and cocoa spicy nuances

TASTE full bodied with a good structure with sweet tannins, well balanced with good length

ALCOHOL 13,5% vol



SERVING SUGGESTIONS

TEMPERATURE 18°C