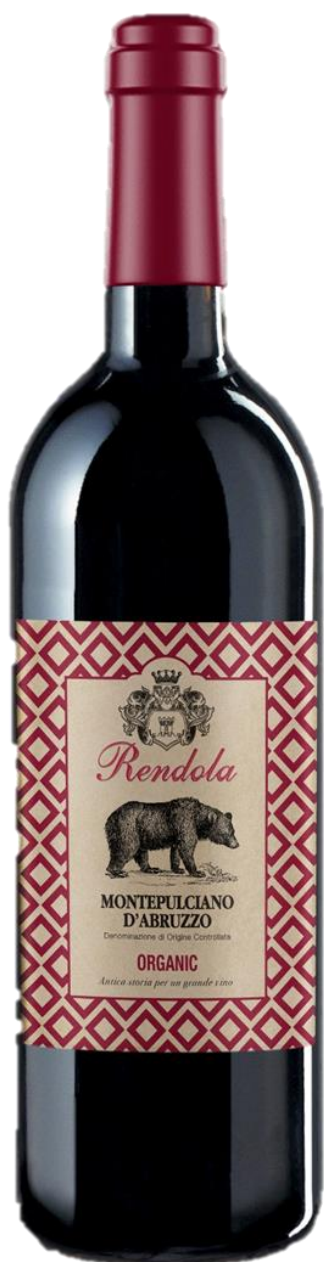




# Rendola

## MONTEPULCIANO D'ABRUZZO DOC ORGANIC



**History:** planted mostly on the east coast of Italy, on the Adriatic sea, it is said that the Peligna Valley, near Majella mountain, was the birthplace of the present vine, from which its main characteristics and personality derive.

**Appellation:** Montepulciano d'Abruzzo DOC

**Method of Production:** organic

**Vintage:** 2021

**Grape Varieties:** 100% Montepulciano d'Abruzzo

**Wine-making Technique:** Pressing and destemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 26/28 degrees.

### ANALYTICAL DATA

**Alcohol:** 14% Vol.

**Residual sugar:** 6 g/l

**Acidity:** 5,20 g/l

### ORGANOLEPTIC EXAM

**Colour:** ruby red

**Aroma:** blackberry, blueberry jam, coffee notes, underwood, hints of vanilla

**Taste:** rather fresh, fair tannins, fairly tasty, well balanced

### FOOD MATCHING

Tagliatelle with game ragout, roasted meat, baked lamb, grilled caciocavallo.