

# Citra Montepulciano d'Abruzzo

<b>Category</b>	Red
<b>Grapes</b>	100 % Montepulciano d'Abruzzo (vigne autochtone)
<b>Appellation</b>	Montepulciano d'Abruzzo (DOC)
<b>Producer</b>	Citra Vini
<b>Country</b>	Italy
<b>Region</b>	Abruzzes
<b>Size</b>	1 L
<b>Degree of alcohol</b>	13 %
<b>Serving temperature</b>	15-16 °C
<b>Available</b>	Québec

 CAMPAGNE FINANÇÉE CONFORMÉMENT AU REG. EU 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

## Vinification and maturation

The grapes harvested by hand are aged according to local tradition, which requires a long temperature-controlled skin maceration. The wine is bottled after being poured into stainless steel tanks at the end of the malolactic process.

## Features

Ruby red color of good intensity. Nose that opens with accents of black cherries and wild fruits, combined with notes of black pepper and cocoa. This dry red respects the typical and complex characteristics of Montepulciano wines, which are characterized by a good liveliness and soft tannins. The mouth of a loose texture ends in a rather persistent finish.

## Food Pairings

Ideal with starters made from mushrooms, truffles or gravies. Can be enjoyed with well baked red meats and game. Also good with salami and seasoned cheeses. It creates an amazing marriage with dark chocolate.

## Product code

Québec : 00103861

