

ABRUZZO

Cantine Bennati Amerigo Vespucci

Montepulciano D'Abruzzo /12/ 71085

Type of Wine: Red Classification: D.O.C.

Production Area: in the provinces of Chieti, L'Aquila, Pescara e Teramo (Abruzzo)

Grapes: Montepulciano

Alcohol: 12,5%vol.

Color: In the glass this wine shows out a fascinating and very intensive ruby red color, softened by

purple/violet reflexes, and verging on garnet red with the aging.

Fragrance: At nose it expresses a very soft and pleasant fragrance: its appreciated bouquet is characterized by the presence of soft notes of plum, wild cherry and fruit of the forest jam, with a light background sensation of vegetal. When the wine becomes ripe its fragrance becomes ethereal, and gets the aroma of rose, vanilla and liquorices.

Flavour: At palate its long persistence resists: the prince of Abruzzo wines has a soft taste, with the right amount of acidity which is never excessive; in general it is harmonic and unexpected. It has a pleasant and persistent structure.

Food Pairings: It is particularly adapt for pairings with tasty dishes like ripe cheeses, cold cuts, rich soups, game meat, roasted or marinaded boar meat, red meats and bitter chocolate.

Serving Temperature: It has to be served at 16°-18° C; to appreciate it at best, it has to be tasted in a balloon glass.

