



# Bag in Box

## Montepulciano d'Abruzzo

## Terre di Chieti Pinot Grigio

### The vineyards

Montepulciano grown partly in pergola Abruzzese and partly in Guyot structure at an altitude between 300 and 450 m a.s.l.

### The winemaking

The grapes, after a careful selection, are de-stemmed and crushed; the skins are left in contact with the must and their indigenous yeasts for 10-15 days at a constant temperature of 25/28°C.

### Ageing

Part in oak barrels and part in stainless steel tanks for at least four months. Ageing in bottle follows.

### Tasting notes

Impenetrable ruby red color, the nose is intense of red fruit and black cherry jam, light notes of cocoa and toasted complete its bouquet. The palate is warm, fairly tannic, soft, intense, with the typical almond finish.

### The vineyards

Pinot Grigio (85%) and other authorized, medium aged vineyards cultivated in Guyot shape and located 450/500 m a.s.l.

### The winemaking

The grapes are sent to the pneumatic press for soft crushing, then the must is fermented with the skins and with their indigenous yeasts at low temperature (12/14°C) in stainless steel tanks, for about 30 days.

### Ageing

In stainless steel tanks on fine lees, followed by ageing in bottle.

### Tasting notes

Copper color, the nose is intense, floral with yellow fruits, hints of ethereal; on the palate is fresh, intense and fruity.

### Food pairings

Seafood, cod, pasta with clear sauces, white meat.