



La mia furia
è' autentica forza



Vino Biologico e Biodinamico Organic and Biodynamic Wine



Coste di moro

montepulciano d'abruzzo

DENOMINAZIONE DI ORIGINE PROTETTA

 Rosso - Red 14%vol

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.

Food pairings

Cured meats (ham, salami etc.), grilled and baked meats, pasta dishes with very elaborated sauces.

Serving temperature
16-18°C

