



Parol Vini S.r.l.

TECHNICAL SHEET

MONTEPULCIANO D'ABRUZZO DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



∞ ◆ CLASSIFICATION: _____

Controlled Designation of Origin (DOC).

∞ ◆ GRAPES: _____

Montepulciano at least 85%; Other non-aromatic black grape varieties suitable for cultivation in Abruzzo may contribute up to a maximum of 15%.

∞ ◆ SOIL: _____

Hilly or plateau terrain, whose altitude must not be higher than 500m (exceptionally 600m if exposed to the South), often sloping towards the sea.

∞ ◆ ALCOHOL CONTENT: _____

13% vol

∞ ◆ REGION OF ORIGIN: _____

Provinces of Chieti, L'Aquila, Pescara and Teramo, Abruzzo, central Italy.

∞ ◆ PRODUCTION METHOD: _____

The grapes are medium-late ripening. They are pressed, destemmed and subjected to prolonged maceration with temperature control. It cannot be marketed before March 1st of the following year.

∞ ◆ SENSORY PROFILE: _____

Wine with abundant body and well-structured. The colour is intense red with slight purple hues and a tendency towards orange with ageing. Vinous smell with intense aroma, a little morello cherry. The flavour is dry, full, savoury, soft but with a light tannicity.

∞ ◆ BOTTLING: _____

Cold bottling by sterile microfiltration.

∞ ◆ FOOD PAIRINGS: _____

It pairs perfectly with red and white meats, especially if roasted or grilled, with mature cheeses and preserved meats. Serve at a temperature of 18–20 °C.

∞ ◆ LOGISTICS DATA: _____

Pallet Parolvini 1.5L - 64 cartons (4 layers of 16 cartons each) - Units per pallet: 384 - Dimensions: 120 x 80 x 156 cm - Total weight: 832 kg

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