

Piandimare BLACK EDITION

MONTEPULCIANO D'ABRUZZO D.O.C.

RISERVA

Grapes Montepulciano

Area Villamagna (Chieti) - Abruzzo

Fermentation Over ripened grapes harvested manually late in the season during the last decade of October. The grapes have remained on the vines to undergo the Sur maturation process. The long maceration process allows to obtain deep colour and great tannins. After fermentation with selected yeast the wines remain in stainless steel tanks for 12 months and then 18 months in French barrel. The wine spends 6 months in bottle before being released to the market.

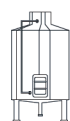
Characteristics Intense, deep dark colour. Aromas of blackberries, black Plum, blackcurrants, and jammy flavour. Spicy notes as tobacco, black pepper, vanilla, liquorice and smoke which are found in the palate as well. Full-bodied wine with velvet tannins, good acidity and perfectly balanced.

Pairings Full-bodied wine perfectly paired with roasted and stewed beef and lamb.

Serving Temperature 16/18°

Alcohol 15% Vol

Aging (months)



12



18



6



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