

BORGIO REALE

BORGIO REALE - MONTEPULCIANO D'ABRUZZO

Production areas: This varieties is produced in the Centre Italian region of Abruzzo, in hillside areas at an altitude between 150 and 700 m asl. The ground is almost rocky and tufa; vineyards have the typical structure of that region (straight line spurred tying).

Grape variety: 85% Montepulciano, remaining part are Sangiovese, Lambrusco, Merlot and Cabernet.

Way of growing: spurred cordon.

Production: This wine production strongly follows the kosher methods.

Note: This wine is the product of a vinification in stainless steel tanks and a refining of two months in barriques.



Oenologist remarks:

Sensorial notes.



Color: intense red.



Aroma: Fruity of cherry and marasca, with strong tannins notes.



Taste: well balanced, very tannic, full-bodied.

Food matches : it matches very well with grilled meat, Italian pasta, vegetables and rice.

