BORGO REALE

BORGO REALE - MONTEPULCIANO D'ABRUZZO

Production areas: This varietals 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.

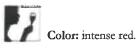
Production: This wine production strongly follows the kosher methods.

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.





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.



BORGO REALE

RED WINE



BORGO REALE Montepulciano d'Abruzzo 2010 MONTEPULCIANO d'ABRUZZO RED WINE ALCOHOL SLESS BY VOLUME PRODUCT OF ITALY CONTRIBUTION OF THE STATE OF TH Bottled by ICRF 7926/5 Montalcino - ITALIA CONTAINS SULFITES

