



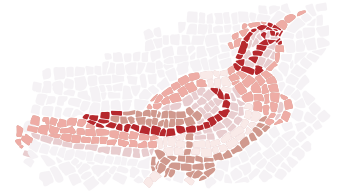
GALASSI

MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA



DAL MOSAICO
"IL TRIONFO DI DIONISO"



*Skin contact at 10°C for 24 hours.
Alcoholic fermentation with selected yeast strain for 7 days at 25°C.
Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation.
The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank for 4 months.*

APPELLATION: Montepulciano D'abruzzo DOC

GRAPE VARIETY: Montepulciano 100%

PRODUCTION AREA: Abruzzo region

CAPACITY: 0,750 lt.

VOLUME: 12,50% vol.

RESIDUAL SUGAR: 2-4 g/l.

TASTING NOTE: Intense red colour, with faint purplish reflections; fragrant and vinous bouquet with spicy sensations; full-bodied, dry, harmonic, slightly tannic.

SERVING SUGGESTION: Perfectly matches roasted meats, game and seasoned cheeses.

SERVING TEMPERATURE: 18-20°C.