

LE PERLE DELLA CAMPAGNA

Montepulciano d'Abruzzo

That's where new Le Perle della Compagna wines of Italy fit in. Le Perle wines represent the finest flavors – the “pearls” – of each of the important wine regions of Italy. And because Le Perle works closely with family-owned wineries around the country, every bottle encompasses generations of winemaking experience and quality. With Le Perle, you're not paying for a fancy brand name or celebrity winemaker.

Le Perle wines offer the finest flavors from Italy in every bottle, at an affordable price that can be enjoyed for any occasion. New Le Perle della Compagna Wines – the true jewels of Italian wines.

TIPOLOGIA

Montepulciano d'Abruzzo DOC.

VITIGNI

Montepulciano d'Abruzzo 100%.

VINIFICAZIONE

Fermentazione in acciaio inox, lunga macerazione sulle bucce a temperatura controllata.

AFFINAMENTO

24 mesi in grandi botti di rovere di Slavonia e 3 mesi in bottiglia.

CARATTERISTICHE ORGANOLETTICHE

Colore rosso rubino intenso con riflessi violacei e sfumature granato. Aromi di frutta rossa matura si fondono con note speziate dolci. Di ottima struttura, elegante, equilibrato e di lunga persistenza.

GRADAZIONE ALCOLICA

13,5% alc./vol.

TIPOLOGY

Montepulciano d'Abruzzo DOC.

GRAPE VARIETY

Montepulciano d'Abruzzo 100%.

VINIFICATION

Fermentation in stainless steel, long maceration on the skins at controlled temperature.

REFINING PROCESS

24 months in big barrels made of oak of Slavonia and 3 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color with violet shimmers and garnet shades. Aroma of red mature fruit fuses with sweet spicy notes. Of

excellent structure, elegant, balanced and of long persistence.

ALCOHOL CONTENT

13,5% alc./vol.

