

COMPANY: Torri Cantine

Wine Name: Montepulciano Riserva Bakàn

CLASSIFICATION: Montepulciano d'Abruzzo DOC Riserva

PRODUCTION COUNTRY: Italy

GRAPE VARIETY: Montepulciano

ALCOHOL: 14.5%

VINIFICATION

HARVEST: Manual selection of the grapes harvested at the end of October in an ancient 35-year-old vineyard in Ancarano and Controguerra with optimal exposure and low yield. The terroir guarantees these grapes daily thermal excursions, which together with the organic farming techniques used in the farm, emphasize the typical aromas of Montepulciano grapes.

AGEING: The wine is fermented in stainless steel tanks thermo-conditioned and after the malolactic fermentation it ages in old French barriques for 12 months and then in bottle for at least 6 months.

TASTING

VISUAL PROFILE: Deep red with grenade shades

OLFACTORY PROFILE: Flowery, fruity and spicy

TASTE PROFILE: Fresh mineral and astringent with persistence and full-bodied mouth.

RECOMMENDED WITH:

Round, full-bodied and complex with balsamic and spicy notes. Pretty made for complex meat dishes like roasted beef and tagliata, cured meat and rich first courses.

Gruppo I Vinai

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