

*cantina*  
**FRENTANA**  
1958



## Frentano

MONTEPULCIANO D'ABRUZZO DOC

**Name:** Montepulciano d'Abruzzo D.O.C.

**Line:** Frentano

**Type:** Red Wine

**Alcohol Content:** 13,00 % alc./vol.

**Closing:** Cork/Screw-cap

**Type of soil:** medium-textured soil, calcareous

**Geographic position of the Vineyards:** municipality of Rocca San Giovanni (CH), most suited hills overlooking the Trabocchi coast, with a Southern aspect.

**Harvest:** handmade, second decade of October

**Vinification:** soft pressing of the grapes, maceration for 6-7 days in stainless steel at a controlled temperature (26-27° C); malolactic fermentation after the fermentation.

**Maturation and aging:** maturation in concrete vats for about 10-12 months before the bottling.

**Technical description:** deep red color with purple shades when "young"; the nose reveals scents of plum, red summer apples and violets; on the palate it has a good body despite young and fresh;

**Lifespan of wine:** if properly stored, this wine keeps its integrity for 2-3 years.

**Temperature of Service:** 16-18°C

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PRODOTTO DA CANTINA FRENTANA  
ROCCA SAN GIOVANNI - ITALIA