



Bosco Nestore

Montepulciano d'Abruzzo

“R”



Varietal: 100% Montepulciano

Soil: Pebble and calcareous

Elevation: 150 - 300 mts. ASL

Appellation: Montepulciano d'Abruzzo DOC

Alcohol %: 13.5

Dry Extract: gr / liter

Exposure: North / West

Acidity: gr / liter



Tasting Notes: Dark ruby red with light orange nuances. On the nose shows an intense aroma of ripened red fruit and secondary spicy notes. On the palate is full and soft, rightly tannic, with a persistent fruity and spicy flavor.

Vinification: Fermentation of the skins at cold controlled temperature.

Aging: Aged for few months in oak in Slavonian oak barrel.

Food Pairing: Lamb, grilled meat, and pasta with Bolognese sauce.

Accolades
