

# Poggio Felice



## **DENOMINATION**

Montepulciano d'Abruzzo DOC

## **BLEND**

Montepulciano 100%

## **VINEYARDS**

Italia – Regione Abruzzo

## **VINIFICATION AND REFINING PROCESS**

Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel. Ageing in the bottle for a month.

## **TASTING NOTES**

Colour: Ruby red with purple light and tending to garnet with ageing.

Smell: Winey, soft and agreeable

Taste: Dry, savoury, soft and slightly tannic.

## **ALCOHOL**

12,5%

