



MARRAMIERO

INFERI

NAME: INFERI MONTEPULCIANO D'ABRUZZO D.O.C. - V.Q.P.R.D.

VINTAGE: 2008 HEALTHY AND WELL RIPE GRAPES - NATURAL SUGAR 20-22%.

PROVENANCE: ROSCIANO (PESCARA) ABRUZZO - ITALY.

VINIFICATION: SOAKING OF THE SKINS WITH THE MUST FOR LONG TIME AT 25° - 30° C TEMPERATURE. COMPLETE SEPARATION OF THE MUST FROM THE WHOLE. FERMENTATION AT CONTROLLED TEMPERATURE IN STEEL VESSELS FOR ABOUT 18 MONTHS.

KIND OF GRAPE: MONTEPULCIANO.

ALCOHOLIC STRENGTH: 14%

AGEING: IN NEW LITTLE BARRELS FOR ABOUT 16-18 MONTHS AND IN BOTTLES FOR ABOUT 6 MONTHS.

CHARACTERISTICS: RUBY RED COLOUR WITH DARK RED SPARKLING REFLECTIONS; INTENSE AND VANILLA, TOBACCO, LIQUORICE SPECKLED FRAGRANCE; PERSISTENT, WARM, RICH AND HARMONIOUS TASTE.

SERVING TEMPERATURE: KEEP IT IN A DARK PLACE AT 16°C TEMPERATURE. ENJOY IT AT 16°-18°C TEMPERATURE.

IT IS RECOMMENDED WITH: PASTA WITH MUSHROOMS AND TRUFFLES, BEEF AND GAME, MATURE CHEESE, SALAMI AND HAM.

