

FONTEZOPPA

MONTEPULCIANO D'ABRUZZO 'PIE DI RIPA'



The bouquet opens up with notes of bright cherry and currant. fresh and easy drinking with pleasing acidity and crunchy red fruit on the palate.

Color: red

Grapes: 100% Montepulciano

Area of Production: Abruzzo

Soil: limestone

Farming practices: organic

Yeast: indigenous

Malolactic fermentation: no

Fermentation vessel: stainless steel tanks

Aging: over 1 year in 300L French oak barrels

Fining/Filtration: no