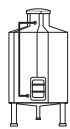


Piandimare MONOLITH  
MONTEPULCIANO D'ABRUZZO D.O.C.  
*Red Oaked Wine*

<b>Grapes</b>	Montepulciano
<b>Area</b>	Villamagna (Chieti) Abruzzo - Italy
<b>Fermentation</b>	Soaking of the skins with the must for long time at 25° -30° c. Fermentation in contact with the skins for 2 weeks. In steel tanks for 12 months , then in oak barrels for 12 months; and in bottles for about 6 months.
<b>Tasting</b>	Bright and deep ruby colour. Intense cherry at nose with tertiary aroms like vanilla, tobacco and liquorice. Persistent, rich and elegant finish.
<b>Pairing</b>	Pasta with mushrooms and truffles, mature cheese, salami and ham
<b>Serving temp.</b>	16/18° C
<b>Analysis</b>	Alcool 14% vol
<b>Aging (months)</b>	



12



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12



6



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