

FILARI

MONTEPULCIANO D'ABRUZZO

Denominazione Di Origine Controllata



GRAPES: 100% Montepulciano.

PRODUCTION AREA: Regional territory

ALCOHOLIC FERMENTATION: Skin contact in steel tanks for 15 days at a controlled temperature of 28°C.

MATURING/REFINING: in steel tanks.

ALCOHOL: 12,5%.

COLOUR: Ruby red deep colour with violet glare

BOUQUET: Strong and fruity with scents of red fruit and liquorice.

FLAVOUR: Medium bodied, soft and well balanced.

SERVING TEMPERATURE: 18° C.

BEST WITH: It is ideal wine for full meal. Best with meat dishes as well as with cheese of medium ageing.

CONTENT: 0,75LT

PALLET: 100x120x175

BOTTLES PER BOX: 12

BOXES PER LAYER: 15

LAYERS PER PALLET: 5

BOX WEIGHT: KG. 14,1

PALLET WEIGHT: KG. 1072



v i t i c o l t o r e
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