



## MONTEPULCIANO D'ABRUZZO DOC 'YUME'

Abruzzo, Italy

Caldora

[www.farnesevini.it/caldora\\_azienda](http://www.farnesevini.it/caldora_azienda)

### Method & Production

During the first few days fermentation takes place at a low temperature, allowing a good extraction of polyphenols, responsible for the red color of the wine. Then the temperature is reset at 27 ° C. The wine subsequently undergoes malolactic fermentation, before refining in American wood barriques for about 6 months (60% French oak - 40% American oak barrique).

### Tasting Notes

A fabulous red ruby color with garnet highlights, this Montepulciano d'Abruzzo is intense and persistent, with spicy aromas, hints of chocolate and tar. The dominant flavor however, on both the nose and palate, is the copious fruit. This wine boasts good structure, tannins and a reassuring balance.

### Food Matching

Best served with rich main courses such as roasted or stewed meats and typical Abruzzese salami.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
CL0618	Montepulciano d'Abruzzo DOC 'Yume'	Montepulciano D'Abruzzo	2018	14.0%	Cork	6X0.75lt	No	No	No	No