



FOLONARI

MONTEPULCIANO D'ABRUZZO DOC

Folonari has been a synonym for fine Italian wine since 1825. The finest grapes are selected in order to generate perfumes and flavour that only the most representative wines of the Italian tradition are capable of offering. Distributed all over the world, Folonari fully exploits the riches of its past and harmonizes it with the demands of a new market while remaining attentive to quality and novelty.

The grapes: 100% Montepulciano

The vineyard: Abruzzo vines originally from Val Peligna. The grapes are grown in hilly areas.

Vinification: vinification takes place on the skins according to tradition. Fermentation occurs at a controlled temperature between 28 and 30°C.

The wine: the colour is a ruby purple while the aroma is an intense one of plums and the flavour is full and smooth but quite firm.

Analytical data: alcohol 12.5%; total acidity 5.6 g/l; pH 3.2; sugars 5 g/l; extract 30g/l.



Ideal conservation: suitable for medium conservation.

Food pairings: lamb and mature cheeses.

Serving temperature: 18°C.