





## GRAZIA

## MONTELPUCIANO D'ABRUZZO 2018

Obtained in conjunction with the recent amendment of the DOCG Colline Teramane Directive, our Fonte Raviliano Montepulciano d'Abruzzo perfectly reflects the following fundamental characteristics:- Density yield (max not over 95 quintals per hectare) - It must be bottled at the origin in the area of production exclusively - Minimum aging of 1 year without necessary wood transition To enhance its intrinsic features, the wine is spontaneously fermented without adding any yeast. Of intense ruby red colour with violet hints. The nose is of berries and sour cherries. Pronounced

flavours of flowers and ripe fruits. A particularly soft, round yet fresh and balanced wine. Alcohol content 14% Total acidity 5,1 g/l Sulphurous 45 mg/l



VALLE DEL CIELO