



VARIETALS

Montepulciano

FEATURES

Bottle, Screw cap

ABV

12.5%

AVAILABLE SIZES (L)

0.750, 1.5



Bosco dei Cirmoli Montepulciano d'Abruzzo

ITALY, ABRUZZO, MONTEPULCIANO D'ABRUZZO DOC



WINERY OVERVIEW

Bosco Viticoltori Associati is located in Salgareda, within the Marca Trevigiana borders, in between the Adriatic sea and Eastern Alps, a land with a historical tradition of wine production. In this area, environmental conditions and industrious people have generated a wine growth and production tradition which is recognized all over the world. Since 1948, Bosco Viticoltori Associati has produced wines. With its consolidated know-how and modern structures, Bosco produces a range of wines with a fruity, intense bouquet, with a vivacious, harmonious and smooth taste, which are emblematic characteristics typical of this territory.

The delicate operations of harvest and selection, followed by pressing and temperature thermic control fermentation, take place while respecting the grapes' nature and complexity. Aroma, color, structure and flavor are guaranteed for a premium quality wine.

VINIFICATION

The grapes are de-stemmed and very softly pressed. Fermentation lasts 10 days at 20-25°C with selected yeasts. The wine is stabilized and then filtered with a cross-flow filter.

AGING

5 months in stainless steel tanks.

TASTING NOTES

Intense ruby red with slight purple hues. Aromas of cherry. Dry and full bodied on the palate. Robust but harmonious and velvety.

