

Costa Bella

Beautiful Coast

COSTA BELLA

MONTEPULCIANO D'ABRUZZO DOC



AREA OF PRODUCTION:	Abruzzo region
GRAPES:	Montepulciano
WINE MAKING:	Traditional vinification method. Fermentation takes place in stainless steel tanks for a period of 10/12 days. Malolactic fermentation performs after the alcoholic fermentation.
COLOUR:	ruby red colour
FLAVOUR:	Intense and vinous
TASTE:	Soft and harmonious with a rich texture
PAIRING:	Pasta with tomato sauce, grilled pork and seasoned cheeses
ALCOHOL:	12.5% vol.
CATEGORY	Dry
SERVING TEMPERATURE:	16-18°C