



**PLACIDO**  
Montepulciano d'Abruzzo  
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***Area of Production:***

The verdant hills of Abruzzo.

***Soil:***

Calcareous and well-drained.

***Grape Variety:***

100% Montepulciano d'Abruzzo.

***Production Technique:***

Traditionally vinified with 10 days maceration. Alcoholic fermentation in stainless steel at controlled temperatures, followed by 4 months of aging in French oak before bottling.

***Characteristics:***

*Color:* Deep ruby red.

*Bouquet:* Complex aromas with hints of cherry and spice.

*Taste:* Rich, medium bodied with hint of dried fruit, licorice, and coffee. Sweet tannins add a long finish.

*Alcohol Content:* 13.3%.

*Total Acidity:* 4.8 g/l.

Placido Montepulciano d'Abruzzo is an ideal accompaniment to pasta, fried fish, meats, cheeses and spicier foods.