



GIULIANA
VICINI



Montepulciano

Montepulciano grapes come from the younger vineyards, then harvested and selected by hand. Fermentation takes place in stainless steel at a controlled temperature, refines in steel and then it is generally bottled within the next harvest. It is an enjoyable, fresh and ready-to-drink Montepulciano, the nose expresses fruity hints of cherry and plum with notes of licorice.

In the mouth it is persuasive, with an excellent balance between young tannins and softness.

Culinary pairings

Chitarrina with meatballs, baked chicken with olives, aubergines parmigiana, grilled beef steak.

