

LARIA

Montepulciano d'Abruzzo DOC



Classification:

Controlled Designation of Origin

Grapes:

Montepulciano d'Abruzzo

Lands:

Highland terrain, whose altitude must not exceed 500m (exceptionally 600m if exposed to the south), often degrading to the sea.

Alcoholic degree:

13% in Vol.

Area of origin:

Abruzzo Region - Southern Italy

Production technique:

The grapes are harvested medium to late maturation. They are pressed and subjected to prolonged maceration with temperature control. It cannot be in the market before March 1st of the following year.

Sensory analysis:

Wide and well-structured wine. The color is intense red, with slight purple shades and orange tendency with aging. Vinous fragrance with intense scent, a bit of cherries. The flavor is dry, full, sapid, soft but with light tannic.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

Perfect match red and white meats even preserved, especially if roasted or grilled, seasoned cheese. Serve at a temperature of 64-68°F.

LARIA

Pinot Grigio del Veneto DOC



Classification:

Controlled Designation of Origin

Grapes:

Pinot Grigio

Lands:

It is cultivated in different soils, however it prefers heavy soils. The predominant land is the plain (70%) and the first hill (30%).

Alcoholic degree:

12% in Vol.

Area of origin:

Veneto Region - Northern Italy

Production technique:

Pinot Grigio grapes is an early variety that is harvested at the start of the harvest. Being color-tending to the rosè, it is worked with the technique of soft squeezing, strictly "in white". Low temperature fermentation (64-68°F) and selected yeasts. It does not require aging or seasoning.

Sensory analysis:

Straw yellow color, it has vaguely greenish reflections. The scent is delicate, pleasing but rather intense and sharp. Immediate, characteristic, with hints of acacia flowers. Dry, warm, structured and substantially harmonious flavor.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

Right match with fish grilled and crustaceans in general. Serve fresh at 50-53°F.