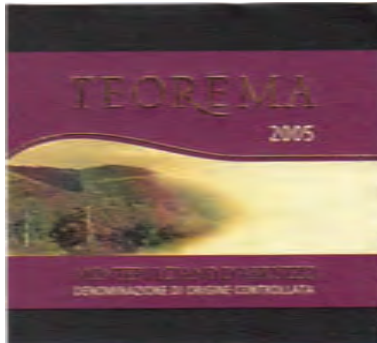


Castelli Del Grevepesa



TEOREMA MONTEPULCIANO D'ABRUZZO DOC

PRODUCTION AREA

Province of Chieti

VARIETAL

100% Montepulciano
Hand-selected grapes

VINIFICATION

Fermented at a controlled
temperature of 30° C
with 10 days' skin maceration

MATURATION

5-6 months in vats

BOTTLE REFINEMENT

1 month prior to its release

COLOR • BOUQUET • FLAVOR

Intense ruby red,
Vinous, ample and elegant with
scent of ripe fruit,
Dry, full and robust,
harmonious and velvety

COMPLIMENTARY FOODS

Pizza, pasta dishes with meat sauce,
roasted meats, and cheeses