



CANTINE MUCCI

Kubbadi

Production Zone: Municipality of Torino di Sangro (CH).

Type of Grape: Montepulciano, Cabernet Sauvignon, Sangiovese and Merlot.

Ageing: 18 months in barriques, 5 months in bottle.

Sensory Evaluation: Intense ruby red colour, hint of berries with vanilla aroma. Full but delicate. Its vivacity predispositions it to longevity. The persistent aftertaste amplifies its elegance.

Food Matching: Serve at 18°-20° C to accompany fine first dishes such as: Maltagliati pasta with pork skin sauce; fettuccini with mutton sauce and polenta.

For second dishes it goes well with grilled chianina, sheep stew, beef stew; one can even pair it with aged cheese, crostini with liver paté, or crostini with pepper pesto.

