



MONTEPULCIANO D'ABRUZZO 2016
Abruzzo DOC

VARIETY Montepulciano

ALC 13%

PRODUCTION AREA Central Italy, Abruzzo region

SOIL Hilly, clayey and calcareous soil

TASTING NOTES

Montepulciano is the most planted variety of the region which is perfectly suited for the growing of this variety which has earned a reputation as one of the most widely exported DOC wine in Italy.

Our Montepulciano is very traditional: grapes are carefully hand-picked, generally between the end of September and early October. In the cellar the grapes are de-stemmed and gently crushed. After fermentation, the wine is a bright, deep red. On the nose we find dark cherry and raspberry with interesting notes of pepper and hints of vanilla. It is full-bodied on the palate with a soft acidity that leads to a long and elegant finish.

FOOD PAIRING

Excellent with pasta, pizza and every kind of meat.