



**MONTEPULCIANO D'ABRUZZO 2019**  
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.