

MONTEPULCIANO D'ABRUZZO



GRAPES: Montepulciano d'Abruzzo

VINE AGE:

ALTITUDE: 500 f.a.s.l.

EXPOSURE: South

SOIL: Calcareous marl rich in white morainic and alluvial material



WINEMAKING

Fermentation in vitrified cement tanks and maceration for 10-12 days.



REFINEMENT

In vitrified cement tanks for 5 months



TASTING NOTES

Pretty violet edged purple/ink with a kernel of raspberry/dark cherry, even Pinot-esque. On the nose, the wine is delicate violet scented, pepper too. The wine is medium bodied, juicy, bright, blueberry, the supplest of fruit tannins, cool but pointed fruit, along with a lovely sense of ease and great drinkability.