Italia Montepulciano, Montepulciano d'Abruzzo DOC 2023

IAV0402023

Adria Vini

— Abruzzo, Italy

An approachable, juicy, pasta-friendly red from the Adriatic coast.

Production

Produced from selected parcels of Montepulciano grapes grown in the Chieti province of Abruzzo, on southeast Italy's Adriatic coast. Hand-harvested from low-yielding 30-50 year old vines. Fermentation takes place in small batches at 28-30°C, with daily pumping over, and the skins are left in contact with the fermenting wine for 10 days. After malolactic fermentation, the wine is transferred to Adria's cellars for a brief maturation prior to bottling.

Tasting note

Aromas of plum and black cherry with a hint of spice. The palate combines ripe, redcurrant and blackberry fruit with a bright, savoury finish.

Food Match

Pasta dishes with meat or tomato sauces, pizza, grilled and barbecued meats.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Montepulciano d'Abruzzo DOC

Winemaker:
Claudio Manera

Grape Varieties:
Montepulciano 100%

Suitable for:
Vegan

Bottle Barcode:
8010471002603