Conviviale Montepulciano, Montepulciano d'Abruzzo DOC 2024

IAV0062024

Adria Vini

— Abruzzo, Italy

Rich, robust and chunky pasta red from old vines that over-delivers on both flavour and value.

Production

Produced from selected parcels of Montepulciano grapes, from low yielding 30 to 50 year old vines in the Chieti province of Abruzzo. Fermentation took place in small batches between 28 and 30C using natural yeasts. The skins were left in contact with the fermenting wine for 10 days. After malolactic fermentation the wine was transferred to Adria's cellars and matured in a combination of large Slavonian oak casks and French oak barriques for 6-8 months.

Tasting note

An intense wine with cherry, ripe plum fruit aromas and warm, earthy spice. The palate is densely packed with morello cherry, cassis and bramble fruit flavours. Tannins are ripe, giving structure to a substantial wine with a fresh sappy finish.

Food Match

Gragnano pasta with Bolognese sauce

ABV:
13.50%

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:
8010471002306