Ancora Montepulciano, Montepulciano d'Abruzzo DOC 2024

IAD0572024

Adria Vini

— Abruzzo, Italy

Plenty of fruit balanced by structure and a supple body - proper food wine, crying out for a plate of pasta.

Production

Produced from selected parcels of Montepulciano grapes, from low yielding 30 to 50 year old vines planted in clay/chalk soils in the Chieti province of Abruzzo. The warm and dry climate produces a healthy crop of excellent quality grapes, harvested in mid September. Fermentation took place in small batches between 28 and 30°C 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 for maturation prior to bottling.

Tasting note

Aromas of plum, juicy fresh cherries and subtle spices. The bright palate displays ripe red fruit and blackberry flavours offset by fresh acidity, robust, youthful tannins and hints of bitter chocolate.

Food Match

Pasta and ragu sauce, pizza, grilled meat even carpaccio of beef.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Montepulciano d'Abruzzo DOC

Winemaker:
Claudio Manera & Lella Burdese

Grape Varieties:
Montepulciano 100%

Suitable for:
Vegan

Bottle Barcode:
8010471002610