Caparrone, Montepulciano d'Abruzzo DOC [Organic] 2024

IPS0122024

Azienda Agricola Contesa

— Abruzzo, Italy

Juicy sour cherry, soft tannins and lip-smacking acidity combine to give an unusually fine example of Montepulciano. The quality of the fruit takes this casual dining classic to a new level.

2022 Vintage

Decanter World Wine Awards Silver 2023

2023 Vintage

Decanter World Wine Awards Bronze 2024

Production

The Montepulciano grapes are grown in the 9 hectare Colle Caparrone vineyard, southeast facing and at 200m altitude. The grapes are harvested at the start of October. Then they're fermented in stainless steel at a controlled temperature of 26-28°C for 2-3 weeks, with up to a week's maceration on the skins.

Tasting note

Beautifully violet coloured with aromas of black cherry and plum. The palate is full flavoured with damson and blackcurrant fruit, hints of white pepper, all balanced by fresh acidity and youthful tannins.

Food Match

A proven match for quality pork and leek sausages, onion gravy and mash.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Montepulciano d'Abruzzo DOC

Winemaker:
Rocco Pasetti

Grape Varieties:
Montepulciano 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8031593116030