# Contesa, Montepulciano d'Abruzzo DOC 2023

**IPS0152023**

*Azienda Agricola Contesa*

*— Abruzzo, Italy*

A richly flavoured Montepulciano from Contesa's estate in the Pescara hills. Unusually complex style combining dark bramble fruit with spicy oak.

2020 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

## Production

Produced from a selection of grapes from the best plots of Montepulciano grown on the Contesa estate in Collecorvino, 250m above sea level. The soil is clay / chalk, and harvesting takes place towards the end of October. Maceration on the skins with pumping over for 8-12 days at high temperature (28-30°C). The wine is then matured in 30hl Slavonian oak barrels for 12 months, with a further 4 months in bottle.

## Tasting note

Warm and open on the nose with aromas of ripe damson and bramble fruit, hints of dark chocolate and spicy oak. The palate is rich and generous with black cherry fruit fleshing out the supple yet structured tannins. Bright acidity with notes of mocha and liquorice on the finish.

## Food Match

Great paired with roasted or grilled meats

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
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:
NONE