Montepulciano D'Abruzzo DOC

Still Red Wine

An ideal wine for legume soups, dishes with rich sauces, red meats—especially game—aged cheeses, and particularly lamb and traditional cured meats from Abruzzo.



Montepulciano/ DOC Abruzzo:

ORIGIN: Abruzzo

VINE VARIETY: 100% Montepulciano

SOIL: Clayey, with calcareous marl and gypsum located around the 42° parallel north.

GRAPE CULTIVATION: Pergola system

HARVEST: Handpicked

VINIFICATION: Crushing and de-stemming of the grapes, followed by skin maceration and temperature-controlled fermentation at 25°C with selected yeasts. After racking, malolactic fermentation is initiated by introducing lactic bacteria.

AGING: Aged in temperature-controlled stainless steel tanks. Throughout the aging process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOUR: Vivid red with violet hedges, almost light tight.

NOSE: Intense, with aromas of red fruits, violets, and spices.

TASTE: Full, firm, lean and well balanced. The presence of tannins is pleasant and gives the wine its round note.

INTERNATIONAL PAIRINGS: Tas Kebab – Greece, Sweet and Sour Pork – China

SERVING TEMPERATURE: 16 – 18°C

CURIOSITY: A famous legend recounted by the Greco-Roman historian Polybius tells that the Carthaginian general Hannibal gave wine made from Montepulciano grapes to his army and even used it to treat battle wounds.