Montepulciano D'Abruzzo DOC

DIECI.NOVE.DIECI

Still Red Wine

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



Montepulciano DOC Abruzzo / Dieci.Nove.Dieci

ORIGIN: Abruzzo

VINE VARIETY: 100% Montepulciano

SOIL: Clayey soil with calcareous marl located around the 42° parallel north.

GRAPEVINE CULTIVATION: Pergola system

HARVEST: Handpicked

VINIFICATION: Crushing and de-stemming of the grapes, followed by fermentation with skin maceration at controlled temperatures of 25°C using selected yeasts. After racking, lactic bacteria are introduced for malolactic fermentation.

AGING: Aged in temperature-controlled stainless steel vats. The wine undergoes numerous analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENTS: 12,5% vol.

COLOR: Vibrant red with purplish hints, almost light tight.

NOSE: Intense, red fruit, pansy, spices and licorice with perceptible hints of hazelnut, complex under steady development.

TASTE: Full-bodied, dry, well-balanced, with pleasantly rounded tannins.

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

SERVING TEMPERATURE: 16 – 18°C

CURIOSITY: A famous legend recorded by the Greco-Roman historian Polybius states that the Carthaginian leader Hannibal gave his troops wine made from Montepulciano grapes and used it to treat battle wounds.