

Italia

Region:
Abruzzo DOC

Grapes:
Montepulciano

ABV:
13.0 %

What:

An approachable, juicy, pasta-friendly red from the Adriatic coast.

Where:

Produced from selected parcels of Montepulciano grapes grown in the Chieti province of Abruzzo, on southeast Italy's Adriatic coast. Hand-harvested from low-yielding vines between 30 to 50 years in age. Fermentation takes place in small batches between 82°F to 86°F, with daily pumping over. The skins are left in contact with the fermenting wine for ten days. After malolactic fermentation, the wine is transferred to Adria's cellars for a brief maturation prior to bottling.

Barcode:
8010471002603

Sales Info:
750ml , Case 12 , 31.31 lb.

Palletization:
80 cases / 5 Layers



Food Pairings:

Pasta dishes with meat or tomato sauces, pizza, grilled or barbecued meats. Pairs nicely with cheese dishes as well.

Tasting Note:

Aromas of plum and black cherry with a hint of spice. The palate combines ripe, redcurrant and red cherry fruit with more savory, herbal characters. A rounded red with supple tannins and a hint of mocha on the finish.

