



MONTEPULCIANO D' ABRUZZO - D.O.C.

ITALIAN RED WINE

The Montepulciano d'Abruzzo Solo Cru is a red wine made from the Montepulciano wine grapes in the Abruzzo region of east-central Italy. The grapes grow in the Abruzzo region between the Apennines foothills down to a few miles inland from the Adriatic coast.

The Montepulciano d'Abruzzo Solo Cru is a deeply coloured wine with hints of pepper and spice, augmented by herbal and floral aromas and a mineral complexity. It can be described as an aromatic, tannic, low acidity wine, with earthy notes and black berries. It has an inky-purple colour with a thick, almost syrupy mouth-feel.

The grapes for this wine are picked by hand, and are carefully selected before starting the vinification process. The grapes are soft pressed, with a post-fermentation maceration of 25 days, conducted with periodic and regular pumping of the must on the cap of mare in conjunction with the practice of delestage. Solo Cru's Montepulciano d'Abruzzo has a great aging potential of at least 10 years, unlike many other versions of this wine.





MONTEPULCIANO D' ABRUZZO - D.O.C.

ITALIAN RED WINE

Classification: D.O.C.

Vineyard: Solo Cru

Production Area: Abruzzo Region - Italy

Grapes: Montepulciano

Yield: 100 Q/Ha

Vinification: The wine is made from carefully selected and healthy grapes, and through maceration in stainless steel tanks; after alcoholic fermentation, the wine is decanted into steel tubs where the malolactic fermentation is completed (following a first decanting stage). Later on, the wine is then filtered and then bottled to mature for 3 months.

Sugar: 2.3 g/L

Alcohol: 13% Vol

Dry Extract: 32 g/L

Colour: Deep ruby red with violet hues when young. Aging the wine changes the colour to ruby red with orange hints.

Bouquet: Harmonic, persistent, intense, and suggestive of red berries, morel, blackberry and plum.

Flavour: This wine is balanced, nicely bodied, tasty, dry, persistent on the palate and properly tannic with hints of minerals, a note well perceptible.

Serving Suggestion: Best served with roasts, mixed grilled meats, game birds, hare, and seasoned cheeses.

Serving Temperature: 16-18 °C

Aging: 10 Years.

Result: A nice pleasurable wine which goes well with or without food.