FOSSETTA

MONTEPULCIANO

MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA



COUNTRY: Italy

ALCOHOL: 13%

APPELLATION: Abruzzo D.O.C.

TERROIR: The Montepulciano grapes are grown in selected vineyards in the Pescara and Chieti provinces of Abruzzo, central Italy. All the vineyards are in hillside slopes of around 300-400 meters above sea level. Despite its southerly location, the Abruzzo has cold winters with abundant rainfall. Summers are hot with a good fluctuation of temperature between day and night. During the final stages of ripening, these conditions help to develop the spicy, cherry fruit flavor, typical of Montepulciano.

HARVEST & VINIFICATION: Grapes are carefully hand-picked in late September and early October. Pickers revisit the vineyards multiple times, only selecting those bunches of grapes at their optimum ripeness. Grapes are then de-stemmed, and very gently crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation. There is a total of 10 days contact before racking. 30% of the wine is aged in oak barriques for 12 months and 70% for the same period in stainless steel.

TASTING NOTES: A rich red wine with layer upon layer of Damson and Morello cherry flavors and a long, elegant finish.

FOOD PAIRING: Perfect with a variety of meaty pasta sauces or grilled red meats.

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750ML: 0-84279-00238-5

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