

contempo

Montepulciano D'Abruzzo DOC 2015

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINIFICATION

This Montepulciano goes through the traditional red wine vinification at a controlled temperature between 25° and 27 °C. It was harvested at the of September – beginning of October and can be cellared for 4 years.

TASTING NOTES

Deep, ruby-red in color, highly aromatic with violet highlights and a rich and fruity bouquet . Dry, and round on the palate with lush notes of blackberries and soft tannins. Full-body and spiced cocoa on the finish. Good acidity. Ideal with pasta courses and red meat. Excellent with roast and grilled meats. Pecorino (a typical Italian sheep cheese) is a perfect match for this type of wine.



REGION: Montepulciano d'Abruzzo
DOC, Italy
VARIETAL: 100% Montepulciano
VINTAGE: 2015
ACIDITY: Balanced
ALCOHOL: 13%

