Ancora Montepulciano, Montepulciano d'Abruzzo DOC 2024

IAD057 ADRIA VINI ABRUZZO, ITALY

12.5% | 6 x 75cl | Screwcap

Montepulciano 100%

Vegetarian, Vegan

Plenty of fruit balanced by structure and a supple body - proper food wine, crying out for a plate of pasta.

Boutinot
WINES

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PRODUCTION

Produced from selected parcels of Montepulciano grapes, from low yielding 30 to 50 year old vines planted in clay/chalk soils in the Chieti province of Abruzzo. The warm and dry climate produces a healthy crop of excellent quality grapes, harvested in mid September. Fermentation took place in small batches between 28 and 30ºC using natural yeasts. The skins were left in contact with the fermenting wine for 10 days. After malolactic fermentation the wine was transferred to Adria's cellars for maturation prior to bottling.

TASTING NOTE

Aromas of plum, juicy fresh cherries and subtle spices. The bright palate displays ripe red fruit and blackberry flavours offset by fresh acidity, robust, youthful tannins and hints of bitter chocolate.

FOOD MATCH

Pasta and ragu sauce, pizza, grilled meat even carpaccio of beef.

NOTES