



Contesa, Montepulciano d'Abruzzo DOC 2023

IPS015 AZIENDA AGRICOLA CONTESA ABRUZZO,
ITALY

13.5% | 6 x 75cl | Synthetic Cork

Montepulciano 100%

Vegetarian, Vegan, Sustainable

*A richly flavoured Montepulciano from
Contesa's estate in the Pescara hills. Unusually
complex style combining dark bramble fruit
with spicy oak.*

Boutinot
WINES

Contesa, Montepulciano d'Abruzzo DOC 2023

IPS015 AZIENDA AGRICOLA CONTESA ABRUZZO, ITALY

PRODUCTION

Produced from a selection of grapes from the best plots of Montepulciano grown on the Contesa estate in Collecervino, 250m above sea level. The soil is clay / chalk, and harvesting takes place towards the end of October. Maceration on the skins with pumping over for 8-12 days at high temperature (28-30°C). The wine is then matured in 30hl Slavonian oak barrels for 12 months, with a further 4 months in bottle.

TASTING NOTE

Warm and open on the nose with aromas of ripe black fruit, hints of dark chocolate and spicy oak. The palate is rich and generous with bramble and black cherry fruit fleshing out the supple yet structured tannins. Bright acidity with notes of mocha and liquorice on the finish.

FOOD MATCH

Great paired with roasted or grilled meats

AWARDS

2020 Vintage



Decanter World Wine Awards 2023

BRONZE

NOTES