



## Premio

### MONTEPULCIANO D'ABRUZZO DOC

**Denomination : DOC**

**Production Area: Montepulciano**

**Current Vintage : 2008**

**Alc. Vol: 13% +/- 0.5**

**Grapes: Montepulciano 100%**

Viticulture in Abruzzo, like the rest of Italy, has ancient origins, as the cultivation of the vines within this region was attested back to the times of the Etruscans. Montepulciano d'Abruzzo is one of the most well known and appreciated wines in Italy and around the world. The name, Montepulciano, is derived from the name of the grapes in which the wine is made.

It is with these Montepulciano grapes that this wine perfectly expresses its incredible potential, Montepulciano d'Abruzzo "Premio". The vines are situated in hilly terrains near the that lie Maiella and Gran Sasso areas , approximately 350-400 meters above sea level.

**SOIL:** Vineyards located in Central Italy, close to the Adriatic Sea, between Chieti and Casalbordino. With a calcareous soil and clay.

**WINE MAKING PROCESS:** The grapes are usually harvested during September when they have reached the ideal level of ripeness. They are destemmed and vinified according to traditional methods, with maceration on the skins at controlled temperature to avoid the discharge of bitter tannins and promote that of the anthocyanins , thereby providing deeper colour. The wine goes to bottle young but it has a great aging potential.

**TASTING NOTES:** Montepulciano d'Abruzzo has an intensely ruby red color which turns more garnet with aging. It has a distinctive bitter-cherry ripe red fruit nose, while it's flavor suggests hints of liquorice and chocolate. This is a robust, full-bodied, smooth and dry wine. Montepulciano d'Abruzzo "Sasseto" can be paired particularly well with flavorful dishes, juicy red meats or roasts. The ideal serving temperature is 18°C.

