

GiÀ

MONTEPULCIANO D'ABRUZZO DOC

The generosity of the territory and the nobility of the Montepulciano d'Abruzzo grape come together to produce this delicious and accessible red. With an intense purple color, it offers notes of cherry and plum, and fine smooth tannins. On the palate, it shows good structure and a remarkable body, despite its nature as a young and fresh wine.

GiÀ Montepulciano d'Abruzzo goes well with a huge variety of dishes, from legume soups to pasta, from red and white meats to cheeses. Accompanies tasty first courses, roasted meats, cured meats, and medium-aged cheeses.

Best of all, delivered in a 1-liter bottle.

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| GRAPES | 100% Montepulciano d'Abruzzo |
| LOCATION OF VINEYARDS | Flat and open hilly slopes of the sub-coastal strip of Abruzzo |
| ORIENTATION | West, Southwest |
| ALTITUDE | 100-250 meters above sea level |
| SOIL | Calcareous clayey soil |
| VINIFICATION | Harvest takes place in the first half of October. The grapes are softly pressed, followed by maceration, and fermentation in stainless steel at a controlled temperature. |
| AGING | In steel, and concrete barrels for 6 months before bottling. |
| ABV | 12.5% |
| OENOLOGIST | Giorgio Lavagna |

