

Perfect with appetizers based on spicy and fatty meats, as well as dishes based on meat sauce, grilled meats and semi-aged cheeses.



14 %



16-18°C



PESOLILLO

TENUTA AGRICOLA

MONTEPULCIANO D'ABRUZZO DOC

organic wine

Montepulciano

The history of the Montepulciano grape in Abruzzo has ancient roots, and for generations the Pesolillo family has cultivated it on the sunny hills surrounding the estate. This wine is created from a selection of vineyards cultivated in the north-east where the sandy-calcareous-clay soils, the sun exposure and the thermal excursion produce grapes with a strong typicality and original sensory imprinting.

Vinification

The grapes are harvested by the end of September and after destemming and crushing, they are fermented at a controlled temperature ranging by 24 to 26°C with repeated pumping over and delestage for 8-10 days. So only the fruity part of the grapes is extracted, the powerful color and a limited amount of tannins in order to enhance the freshness and drinkability. Then the wine is matured only in stainless steel tanks, with controlled micro-oxygenation until the bottling.

Organoleptic characteristic:

Intense red color with ruby reflections leading to the purple colour. This wine expresses the strong imprint of the territory in the notes of morello cherry, black cherry and black currant with hints of spices and wilted red flowers. The palate is strong and gentle as a real "Abruzzese", with a fragrance, delicate and pleasant structure.

www.pesolillo.it



Gold medal
Gilbert & Gaillard 2023



Gold medal
Mundus vini 2023



Gold medal
Concours Bio
(Amphore)



Gold medal
London Awards



92 Points
Luca Maroni