

Perfect with rich pasta dishes based on game, grilled red meats, baked meats and mature cheeses.



15 %



18-20°C



PESOLILLO

TENUTA AGRICOLA

MONTEPULCIANO D'ABRUZZO DOC RISERVA

Montepulciano

The territory surrounding the “Tenuta Pesolillo” is expressed in all its generosity in this wine that comes from the vineyards of Montepulciano suspended between land and sea, facing the Adriatic seaside. Produced only in the best vintages from historic vineyards, this “Montepulciano Riserva” is the expression of the perfect “vine-man-land” balance which the Pesolillo family have been caring with passion for generations.

Vinification

The grapes are harvested around the first week of October when they reach perfect aromatic and polyphenolic ripening. After “de-stemming” and crushing, the grapes are fermented at controlled temperature ranging from 27 to 29°C with repeated pumping over and “délestage” for 15 to 18 days. Then after spontaneous malolactic fermentation, the wine matures in French wooden containers (barriques and tonneaux) for 12 to 14 months. The long maturation and ageing process in noble oak blends the rich aromas of Montepulciano with the delicate notes of French wood in a harmony that enhances the uniqueness of the Abruzzo regional territory.

Organoleptic characteristic:

Dark red colour with slight garnet gemstone reflection. The wine expresses a range of aromas on the nose, recalling very ripe red fruit (plum, blueberry, black currant) surrounded by Mediterranean spices (cinnamon and clove) and a touch of tobacco, almond and vanilla from the ageing in wood.

www.pesolillo.it



91 Points
Gilbert & Gaillard 2023



Double gold
Gilbert & Gaillard 2023



Gold medal
Mundus vini 2023



Silver medal
London Awards