

Excellent with spicy and fat meats, as well as meat dishes, game and mature cheeses.



14,5 %



18-20°C



**PESOLILLO**

TENUTA AGRICOLA

## MONTEPULCIANO D'ABRUZZO DOC

*Filari in costa (Sloping rows)*

### Montepulciano

The Montepulciano grape is a traditional historic variety in the Pesolillo Estate. The irreproducible micro-climate and territory that characterize the hilly area known as "Colle Rotondo" donate to this grape a perfect balance of sun, breeze, water and clay soil that makes grapes particularly concentrated in aromas and structure.

### Vinification

The grapes are hand-harvested by the end of September, from south-facing vineyards with great exposure to the light that favors a high concentration of sugar and aroma of grapes. After destemming and crushing, the grapes are fermented at a controlled temperature ranging by 26 to 28°C with repeated pumping over and "délestage" for 10 to 12 days. The wine undergoes to spontaneous malolactic fermentation and then part of the wine ages in wooden containers of 5 to 6 years old and the remaining part in steel, where remains for 12 to 14 months. The utilization of exhausted wooden barrels helps obtaining a maturation of the aromatic profile and tannic structure of wine without interfering with the fruity footprint of the grape. So to respect the character of the territory and the uniqueness of the territory of Colle Rotondo.

### Organoleptic characteristic:

Dark red colour with slight purple reflections. This wine expresses warm aromas of ripe red fruit (blueberry and plum) surrounded by spicy notes, hues of spicy and tobacco. The palate shows a large body, with tamed tannins and a velvety finish.

[www.pesolillo.it](http://www.pesolillo.it)



Gold Medal  
Concours Bio  
(Amphore)



90 Points  
Gilbert & Gaillard 2023



Gold Medal  
Mundus vini 2023



Gold Medal  
London Awards



94 Points  
Luca Maroni