



## Montepulciano d'Abruzzo DOC Riserva Organic wine



### 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 destemming and crushing, the grapes are fermented at controlled temperature ranging from 27 to 29 °C with repeated pumping over and *dèstage* 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 characteristics

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 cloves) and a touch of tobacco, almond and vanilla from the ageing in wood.

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



15 %



18-20 °C



95 Points



3 Cavatappi

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