La Borgata

Montepulciano d'Abruzzo DOC

REGION
Abruzzo

VARIETY
100 % Montepulciano

Harvest: The picking time is crucial since all the grapes must be fully matured and in perfect conditions. Harvest period is in the first weeks of October.

Vinification: “Pumping over” before and at the beginning of the fermentation is also important for the best extraction of color and soft tannins.

Fermentation: Following both alcohol and malolactic fermentations.

Aging: 50% of the wine is aged in French oak barrels for 12 months, the other 50% in stainless steel.

TASTING NOTES
Hints of berry fruits, cherries and spices. A rich, luscious, full bodied wine with a round mouth feel. Complex, firmly structured and perfectly balanced.

FOOD PAIRINGS
Enjoy this Montepulciano with meaty pasta sauces, game, red meats and mature cheeses.