



## Pigro

# PIGRO

Montepulciano d'Abruzzo  
DOC

### REGION

Marche

### VARIETY

100 % Montepulciano

Vineyard exposure: South-west.

Soil composition: Perfect balance between sand and clay.

Cultivation method: Guyot.

Harvest: Between the end of September and the first decade of October.

Vinification process: Two-week fermentation at controlled temperature of 77 – 82 F (26 – 28° C). Malolactic fermentation. Two months in the bottle before release.

### TASTING NOTES

A young and immediately drinkable wine: ruby-red color with violet tints, delicate aromas of plum and morello cherry, robust and full-bodied in the mouth, slightly tannin-rich with a dry and flavorful finish.

### FOOD PAIRINGS

A whole variety of food, thanks to its natural acidity. Here a list of Pigro's favorite: roasted pork Shoulder, beef burgers with mushrooms, baked macaroni and cheese, aged cheddar, stuffed baked potato.