

PARADOSSO MONTEPULCIANO D'ABRUZZO



D.O.C.

Company: SAVIAN

PRODUCING COUNTRY: Italy | Lazio

GRAPES: Montepulciano d'Abruzzo DOC

HARVEST: Grapes are manually selected between the 10th and 20th of October in a 30-year-old vineyard in Controguerra, with optimal exposure and low yield. The terroir gives the grapes the best thermal excursions that, together with organic techniques of cultivation, enhances the typical flavors of Montepulciano grapes.

WINE MAKING: The wine is made exclusively in stainless steel tanks, where the wine is thermo-conditioned. After the malolactic fermentation, it ages in bottle for at least 6 months.

TASTING NOTES:

Color: Intense red

Nose: Soft fruits, flowers and spices

Flavour by Mouth: Fresh mineral and astringent with persistence and full bodied mouth. Perfect with rich grilled meat courses, cured meat, seasoned cheese, legumes soups and lasagna.

ALCHOL CONTENT: 13%



Certificazione: IT BIO 009 Agricoltura UE

GILBERT GAILLARD 91PT

Intense garnet with dark purple highlights. Expressive nose offering up beautiful floral scents layered over an array of red and black fruits. Lively, rich, easy-drinking palate supported by very polished tannins. Spice aromatics add to the fruit. Already a treat.