

MONTEPULCIANO D'ABRUZZO - ORGANIC

Abruzzo, Italy

Amoterra

Method & Production

Amoterra means to 'love the land', this is their ethos. Organic Italian wines of typicity and value, making sustainable wine more accessible. The Montepulciano grapes are hand-harvested in the first week of October from organic vineyards. Fermentation in stainless steel using selected yeasts. 15 days lees contact. 6 months bottle refinement.

Tasting Notes

Black core to purple rim. Vibrant and fruit-forward, with juicy berry fruit character, spices and concentration. Fresh and easy drinking with a smooth finish.

Food Matching

Cured meats, pasta, roasted meats and aged cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AT0324	Montepulciano d'Abruzzo - Organic	Montepulciano	2024	12.5%	Cork	6x0.75lt	Yes	No	Yes	No