



MONTEPULCIANO D'ABRUZZO

Abruzzo, Italy

Caldora

www.farnesevini.it/caldora_azienza

Method & Production

The stalks are delicately stripped away before the grapes undergo maceration and fermentation for 15 days.

Tasting Notes

A ruby red Montepulciano d'Abruzzo with reflections of garnet. On the nose and palate this wine is intense, persistent and fruity. The fruits range from hints of red fruit to dark, with marasca cherry and prunes leading the way, while a delightful complexity is brought to the drinker through hints of spice and vanilla. It is full-bodied, round and soft but with a balancing freshness and bright tannins.

Food Matching

An excellent wine to pair with cured meats, more robust starters, meat dishes and most cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
CL0418	Montepulciano d'Abruzzo	Montepulciano D'Abruzzo	2018	13.0%	Cork	6X0.75lt	No	No	No