



MONTEPULCIANO D'ABRUZZO

Abruzzo, Italy

Caldora

www.farnesevini.it/caldora_azienda

Method & Production

The vineyards are situated around the towns of Ortona, San Salvo and Pollutri on the Adriatic coast of the Abruzzo region. Facing south east, the vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems. Once the grapes arrive at the winery, they are gently crushed and destemmed. The grapes macerate at cold temperature for four days. Fermentation takes place in stainless steel tanks at a temperature of 24-26°C for 8-10 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									
CL0419	Montepulciano d'Abruzzo	Montepulciano D'Abruzzo	2019	13.0%	Cork	6X0.75lt	No	No	No