

VILLA VESTEA

ADONIS

Montepulciano d'Abruzzo

DENOMINAZIONE DI ORIGINE CONTROLLATA

Production Area: This wine is produced from grapes harvested in the vineyards of our winery, which are mainly located in the hinterland of the provinces of Pescara. Also in this case the favourable climatic conditions contribute substantially to the emergence of this Montepulciano d'Abruzzo DOC in purity.

History of Wine: Montepulciano d'Abruzzo DOC "Adonis" is obtained from the pressing of the grapes with the same name with a yield of 7833 gal per acre. The grapes, which are harvested from mid-September until the beginning of October, undergo a maceration on the skins in stainless steel cylinders for two weeks. Here they ferment at a controlled temperature of 82° F. The typology of product that you get doesn't require aging but a short period of decantation in the bottle.

Tasting Notes: Typical intense ruby red colour with violet hues. Intense fruity bouquet with hints of red fruit and liquorice. The elegance of this product is amazing because of its structure. Soft at the palate.

Serving suggestions: The bottle should be stored in a dry place and protected from light. Ideal serving temperature is 64° F.

Food Pairing: Ideal for the whole meal. It goes well with meat dishes but also with medium-aged cheeses.



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