

VALLE GIARDINO

Montepulciano d'Abruzzo

DENOMINAZIONE DI ORIGINE CONTROLLATA

Production Area: It identifies Vestina Area , between the territories of Loreto Aprutino and Città Sant'Angelo , in the province of Pescara , and more exactly from the hills above the coast to the foot of the Gran Sasso d'Italia, in a very breezy zone , with a rocky subsoil rich in minerals, and characterized by extreme temperature changes.

History of Wine: The Montepulciano d' Abruzzo DOC "Valle Giardino" is obtained from the pressing of the grapes Montepulciano with a yield of 51.754 lb per acre. The harvest happens at the end of October. The pressed grapes undergo the maceration process with the skins for about 16 days at a controlled temperature of 82 °F. The wine , after an initial period of storage in stainless steel containers, is set in 528 gal. oak barrels for a period of 12 months for aging. It is then bottled and left for a few months for decantation.

Tasting Notes: Intense and fine ruby red colour, aromas of red ripe fruit where are evident plum and black cherry. The taste is warm and smooth, with fairly soft tannins. Overall this is a balanced wine with good body.

Serving suggestions: Keep the wine in a dark, cool and dry place. It is suggested to uncork the bottle even 2 hours before serving and pour into glasses of average size at a temperature of 64 °F.

Food Pairing: Excellent with traditional Mediterranean cuisine , from pasta dishes , also based on ragout or vegetable. Excellent with grilled red meats and medium-aged cheeses .



VILLA VESTEA