



COUNTRY: Italy



PRODUCTION AREA: Abruzzo, South east part of Chieti province



GRAPES: Montepulciano



APPELLATION: Laus Vitae Montepulciano D'Abruzzo Dop Riserva



ALCOHOL CONTENT: 14%vol

VINIFICATION:

Grapes are hand-selected and hand-harvested. After soft pressing, a long maceration of the skins at a controlled temperature. First refined in stainless steel vats and later in big oak barrels, until reaching a high structural complexity for further refinement in smaller barrels.

COLOR

Intense ruby red

NOSE

Red Fruit, mulberry and sour cherry jam with scents of violet. Appreciable nuances of vanilla, cocoa, nuts, leather, liquorice and black pepper.

TASTE

Full-bodied with a long, lingering finished. Soft, yet firm and balanced tannins.

FOOD PAIRING

Complex and rich with layers of flavors, this wine pairs well with roasted red meats and game, pappardelle with boar, stuffed mushrooms, polenta with sausage, and aged cheeses, especially 5-8 year old Pecorino from Abruzzo.

