



CONSOLI®

VINI DAL 1920

The Montepulciano wine grape variety has been growing in Abruzzo for ages but it's been known with such name only since the 17th century. Just like many other black grape varieties from Southern Italy it has Greek origins. It will always be remembered as Carthaginian general Hannibal's favourite since its wine worked as an incredible energizer for his men and horses during their never-ending battle against the Romans. Abruzzese grapes produce full-bodied, age-worthy, flavourful and colourful late harvest wines.

STP46

MONTEPULCIANO D'ABRUZZO

Protected Designation of Origin

These vines are planted in clayish soil. The grapes are hand-picked in the second decade of October. After the fermentation process, the wine is left to rest in steel tanks for a few months to be then bottled.

It is made exclusively from Montepulciano d'Abruzzo grapes.

ALCOHOL CONTENT

13,5% vol.

SERVICE TEMPERATURE

16° - 18°C.



ORGANOLEPTIC ANALYSIS

It presents an intense ruby red colour with a purple hue; it shows a spicy bouquet with notes of sour cherry and black currant; it feels soft and rich to the palate, tannins are never aggressive, it has good structure and body, the right level of minerality and a lingering aftertaste.

FOOD PAIRING

It pairs well with boiled, braised, grilled pork, lamb, mutton and poultry, and also with Pecorino cheese, possibly as aged as the wine.