



SCHENK
ITALIAN · WINERIES

GALADINO MONTEPULCIANO D'ABRUZZO



94 POINTS - LUCA MARONI

APPELLATION

Abruzzo, Italy

VARIETALS

100% Montepulciano

VINIFICATION

Grapes are picked up starting from the mid-end of October, destemmed, softly pressed and vinified following the traditional wine making process in stainless steel tanks at controlled temperature.

WINEMAKER'S NOTES

A vibrant ruby red color with violet hues. The bouquet is inviting with aromas of cherries and spices. A well-structured palate with vibrant red and black berry fruit notes that linger onto the dry, soft, and slightly tannic finish.

FOOD PAIRING

Roasted and Grilled Red or White Meats, Pasta with Red Sauces, Aged Cheeses (Pecorino, Manchego, Parmesan), and Smoked Andouille Sausage.



GLASSWARE

Oversized Glass



AGING

5 - 8 Years



DECANT

45 - 60 Minutes



**SERVE
TEMP**

60- 68° F

HENDRY
PREMIUM IMPORTS