



SANVITO

Montepulciano d'Abruzzo DOC - Oak Aged

Region Abruzzo

Alcohol 12.5%

Grapes 100% Montepulciano

Vinification and refinement

Selected vineyards with clayey and limestone soil.

Old traditional vinification method: completely mature grapes are manually harvested from vineyards following ripening curves. Gentle grape pressing, maceration in oak vats with hand punching-down and controlled temperature fermentation. In January the wine is decanted into oak barriques where its ages for about 12 months and after a period in stainless steel tanks the wine is finished with refining in bottle.

Bottle lifespan: on sale 3 years after the harvest; bottle-ageing even for a further 10 years.

Wine description

Colour: Deep ruby colour, limpid and intense.

Bouquet: Strong liquorice and forest fruits scents.

Taste: Full-bodied and robust, with a tannin component embraced by the grape's aromatic weave.

Food pairings

Great accompaniment with grilled red meat, Spaghetti alla Bolognese and mature cheeses. Serve at 18°C.