

Montepulciano d'Abruzzo



Winery: Gran Sasso

Region: Abruzzo

Locale: Roseto degli Abruzzi (Roseto), Italy

Appellation: Montepulciano d'Abruzzo

Designation: DOC

In a few words: What a mouthful!

Site: Grown in hillside vineyards on soils of clay and stone. Vineyards are situated near the winery in Roseto, where the grapes can be transferred immediately to the winery for vinification after handpicking.

Grapes: 100% Montepulciano

Fermentation and Aging: Montepulciano is a grape that can produce wines in a wide range of styles and quality. Yields are reduced by dropping fruit, in order to produce riper, more concentrated and balanced fruit. The grapes are picked with no hint of over-ripeness and are vinified with the goal of maintaining freshness and a juicy, user-friendly style.

Notes: This wine has plenty of juicy dark fruit, really fresh and vibrant with ripe yet persistent Italianate tannins with requisite cleansing acidity. Deep purple in colour, lovely succulent wine with plush reds fruits and silky smooth tannins. It is clean, fresh and plummy on the nose, rich, supple and accessible on the palate.