

***ANTRUM***  
***Montepulciano d'Abruzzo Doc***

**Production area:** Loreto Aprutino (Pe)

**Grape variety:** 100% Montepulciano

**Exposure:** S-E

**Soil:** Calcareous clay

**Training system:** Abruzzo pergola

**Vineyard planted in:** 1975

**Yield per hectare:** 8000 kg

**Harvest:** By hand, at the end of October

**Vinification:** Fermentation and long maceration in temperature-controlled stainless steel tanks.

**Ageing:** In French oak for 24 months.

**Alcohol:** 13.50%

**Serving temperature:** 18°C

**Tasting notes:** An austere and aristocratic wine, Antrum is a precious and authentic Montepulciano d'Abruzzo. Deep ruby red in colour, it expresses scents of cherry liqueur, liquorice and milk chocolate. Potent and generous body, with great elegance. Warm, smooth, velvety and pervasive in the mouth, with lingering aromatic persistency. The scents, like liquorice, perceived by the nose are confirmed, with a delicate bitter almond finish.

**Serving suggestions:** Roast red meats and game, cured meats and mature cheeses.

