



The winery, **Terre di Poggio**, is located in Poggiofiorito, a few kilometers from the Adriatic Sea. It is a territory with a strong vocation for wine production thanks to the optimum climate and soil conditions. The wines, which are of excellent quality, are the result of advanced wine producing technology and techniques implemented by the owner and oenologist. The history, climate and intrinsic characteristics of the land give these wines their personality and unique identity.

## ***Coste Mancini - Pinot Noir***

***Classification:*** I.G.T.

***Grape Variety:*** 100% Pinot Noir

***Cultivation Area:*** The hills of Poggiofiorito in Abruzzo

***Altitude:*** 300 meters above sea level

***Vinification:*** The grapes are strictly hand-picked, as per tradition, and are pressed with their skins at a controlled temperature. The wine that is obtained is placed in oak barrels where it will age for a minimum of 4 months.

***Tasting Notes:*** This wine contains an intense red color. It has a spicy bouquet full of wild berries and a hint of pepper. The wine's flavor is round and complex, with a slight mineral aftertaste. It provides a long and persistent taste.

Coste Mancini Pinot Noir is best served at around 64-68° F and can be enjoyed with hearty pasta dishes or with meat dishes.

