

Terre dei Nobili

Montepulciano d'Abruzzo

Red Wine

Grape Variety:

100% Montepulciano

Production area:

Montepulciano d'Abruzzo - DOC
Chieti territory in southern Abruzzo

Altitude:

300 meters above sea level

Vinification:

The grapes are harvested by hand and then de-stemmed and crushed before placed in stainless steel tanks to undergo fermentation.

Ageing:

The wine is placed in Slovenian oak barrels where it matures for a minimum of 4 months.

Tasting:

The wine contains a ruby-red color with violet hues. An intense and fruity bouquet. The taste is full and well-balanced. Smooth with evidence of tannins.

Montepulciano d'Abruzzo is best served at around 66° F and is ideal with strong first courses or meat dishes.

The winery, Terre di Poggio, is in Poggiofiorito, only 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 this wine its personality and unique identity.

