CIAVOLICH

in vigna dal 1853

Antrum Montepulciano d'Abruzzo DOC

Production Area: Loreto Aprutino (Pe)

Grape Variety: 100% Montepulciano d'Abruzzo

Soil: Calcareous clay mix

Training System: Abruzzo pergola

Vineyard Planted: 1975

Vinification and Ageing: Grapes are harvested by hand at the end of October, followed by fermentation and long maceration in temperature controlled stainless steel tanks. Aged in French oak for 24 months.

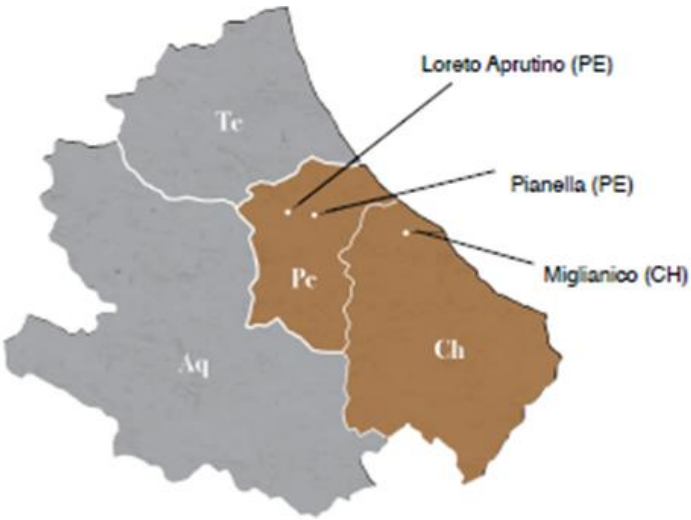
Tasting Notes: An austere and aristocratic wine, Antrum is a precious and authentic Montepulciano d'Abruzzo. Deep ruby red in color, it expresses scents of cherry liqueur, licorice and milk chocolate. Potent and generous body with great elegance. Warm, smooth, velvety and pervasive in the mouth, with lingering aromatic persistency and a smooth almond finish.

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

Awards: Wine Spectator 91 points, Limited Production Available

2015 International Wine Challenge Bronze Medal

2013 Concours Mondial de Bruxelles Silver Medal



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