CIAVOLICH

in vigna dal 1853

DIVUS

Montepulciano d'Abruzzo DOC

Production Area: Loreto Apruntino (Pe)

Grape Variety: 100% Montepulciano **Exposure:** South West

Soil: Calcareous clay, stony and well drained. **Training System:** Traditional Pergola

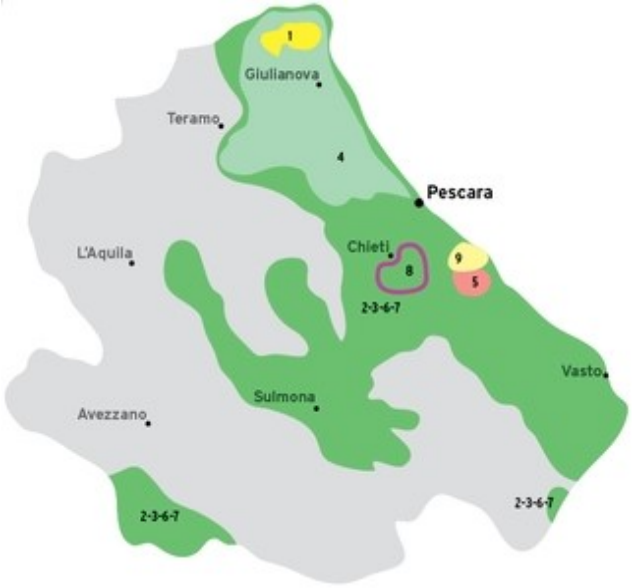
Vineyard Planted: 1970

Vinification and Ageing:

Fermentation and maceration in temperature controlled stainless steel vats. Aged five months' in oak barrels second use.

Tasting Notes: Deep ruby red, evoking red forest fruits, marasca cherries and blueberries, plums and brambles. It is smooth, with pronounced dried fruit on the palate. Characterized by important but finely evolved tannins. Offering a very persistent finish with slight hints of anis.

Serving suggestions: This superb Montepulciano d'Abruzzo, is the perfect accompaniment for mixed roast meats, cured meats and mature cheeses. Ideal with structured pasta dishes and risottos.



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