Terre di Poggio "Passo Cale" Montepulciano d'Abruzzo

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.

Production Area: Chieti territory, in southern Abruzzo

Grape Variety: 100% Montepulciano d'Abruzzo

Vinification and Ageing: After the first pressing, the grapes are transported to stainless steel tanks where they remain on the skins in order to extract all the substances contained in them. The wine is then aged in Slovenian oak barrels for 4 months.

Tasting Notes: This wine is a ruby red color. Its bouquet is intense with a sense of ripe fruit and a slight hint of spices. It provides a well-balanced and harmonious flavor that is full and savory. It is a tannic and full-bodied wine.

Serving suggestions: Red meats, grilled sausages, pizza

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