



Montepulciano d'Abruzzo "Margae" DOC 2015



Grapes:	100% Montepulciano d'Abruzzo
Region:	Abruzzo
Vineyards:	From vineyards in Orsogna, Abruzzo, Italy
Exposure:	South
Altitude:	1,312 feet above sea level
Soil:	Clayey-calcareous
Vine Training:	Guyot
Vine Age:	20-25 years
Time of Harvest:	Late October
Vine Density:	2,025 vines per acre
Vine Yield:	2 tons per acre
Vinification Process:	Fermented in stainless steel for 15-20 days, at a controlled temperature and with daily pumpovers.
Aging Process:	The wine ages in new barriques of French oak lasts 24 months, followed by a minimum of 24 months' bottle age. The wine is unfiltered.
Alcohol Content:	14.50%
Tasting Notes:	Garnet red, with spicy nuances of vanilla and white flowers; sweet tannins sustain the wine's silky texture and mellow complexity.
Winemaker:	Romano D'Amario
Cellaring:	Up to 10 years
Closure:	Cork
Food/Menu Pairing:	Pair with rich structured dishes like red meat and game. This wine can also be paired with seasoned cheeses.

