

Arenile Montepulciano D'Abruzzo DOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
NOVARM	Novaripa	Italy	Abruzzo
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Montepulciano	13%	No	Screwcap



Background

This is an ambitious, energetic cooperative that is producing great quality, deliciously fruity Montepulciano. Started in 1969 and based near Chieti, not far from the coast, it has now grown to 400 members and covers 700 hectares. The grapes are well-matched to the soil types with the Montepulciano grown on loamy soils while the sandy limestone sites are used for the whites, and the proximity of the sea ensures cooler nights to help lengthen the ripening process.

Winemaking

Once picked, grapes undergo maceration for between 8-10 days in temperature controlled stainless steel tanks to preserve freshness and retain the fruit's characteristics.

Tasting & Pairing

Ruby red with a slight violet hint. Intense aromas of black fruit; lots of cherry and blackberry. A full and well balanced wine.

Excellent with charcuterie and antipasti dishes.

Sustainability & Extra Information

Vegetarian, Vegan