

Novaripa

Arenile Montepulciano d'Abruzzo DOC

ABV

13%

Capsule

Screwcap

Code

NOVARM

Region and Country

Abruzzo, Italy

Grapes

Montepulciano

Producer

An ambitious and energetic cooperative started in 1969 and based near Chieti, not far from the coast, it has now grown to 400 members and covers 700 hectares.

Climate, viticulture, winemaking

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.

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 Notes

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

Good to know

Novaripa are proud to have full control over the supply chain from planting to bottling and packaging. The team are fully committed to respecting the environment, limiting and striving to reduce the emissions caused by the winemaking process and encouraging recycling and good environmental practices within the winery. The growers themselves favour organic fertilisers and defend crops as much as they can from parasites using non chemical solutions; this can include manual thinning out, spotting any issues early on and removing the affected vines or encouraging natural predators to enter the vineyards and maintaining a healthy ecosystem. Novaripa also have 47 hectares of organic certified vineyards and are continually working towards converting more year on year.

Vegetarian and vegan friendly.

