

Villa Medoro

*Montepulciano d'Abruzzo DOC*



This wine is made from 100% Montepulciano d'Abruzzo grapes and is vinified with maceration on the skins and stainless steel fermentation for 20 days. Malolactic fermentation takes place completely in stainless steel tanks with refinement in bottle for 4-6 months before release.

**Grape varieties :** 100% Montepulciano d'Abruzzo

**Altitude :** 200m ASL

**Exposure :** East/North-East

**Soil :** Clay-Limey

**Alcohol :** 13.5%

**Tasting notes :**

A lively and bright ruby red color with black cherry, red fruit and spices on the nose. Pleasingly smooth and drinkable with notes of red fruit.

**Press Notes**

The Washington Post  
2018



AG Vinous  
2016, 2014

90 points

Gambero Rosso  
2018, 2014,  
2008

