

## Villa Medoro

### *Rosso del Duca Montepulciano d'Abruzzo DOC*



This is a single vineyard Montepulciano d'Abruzzo from the Rosso del Duca vineyard of the Villa Medoro estate. Maceration on the skins takes place for 22 days with fermentation in stainless steel for 22 days followed by malolactic fermentation in tonneau. Refinement takes place in French oak tonneau for 12 months and then in bottle for 4-6 months before release.

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

**Altitude :** 200m ASL

**Vineyard age :** 30 years old

**Exposure :** East/Northeast

**Soil :** Clay and Limestone

**Alcohol :** 14%

**Tasting notes :**

Between ruby red and amaranth in color with aromas of cherry and red fruit and spicy notes of wood. On the palate the tannins are present and pleasant with a good balance between acidity and alcohol. Berry fruit with notes of cocoa and pepper.

#### Press Notes

##### Decanter

2010 95 points

##### The Wine Advocate

2012 90 points

2009 92+ points

##### AG Vinous

2016 90 points

2012 91 points

##### Gambero Rosso

2012

