

Villa Medoro

Adrano Montepulciano d'Abruzzo Colline Teramane DOCG



This is a single vineyard Montepulciano from the DOCG of Colline Terramane. Vinification is composed of maceration on the skins for 25 days followed by fermentation in stainless steel for 25 days. Malolactic fermentation takes place completely in barrique with refinement in French oak barriques for 12 months and then in bottle for 18 months before release.

Grape varieties : 100% Montepulciano d'Abruzzo

Altitude : 200m ASL

Vineyard age : 35 years old

Exposure : Northeast

Soil : Clay-Limey

Alcohol : 14%

Tasting notes :

Between garnet and amaranth in color with an intense and persistent nose of red fruit, jam, toasted notes, and cocoa. The wine is full-bodied with strong tannins, but balanced with flavors of jam and pleasing toasted notes.

Press Notes

Wine Spectator

2008

90 points

AG Vinous

2015

90 points

Gambero Rosso

2012, 2010,



2009, 2008



2006, 2005,



2004



2003

