

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

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.

Banville
Wine Merchants

www.banvillewine.com

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