



1932

Appellation of origin: Controlled Designation of Origin. Montepulciano d' Abruzzo.

Grape variety: Montepulciano d' Abruzzo

Vintage: 2015

Harvest period: First ten days of November

Alcohol content: 14.5% vol.

Vinification:

Grape pressing, fermentation in steel tanks at controlled temperature. Maceration on the skins for 20 days.

Aging:

24 months in barrels of first passage and 12 months in bottle.

1932 is a wine with a story tied to one man's life and his dream of producing a great Montepulciano d' Abruzzo as precious as a jewel. Unfortunately, the man did not see his dream come true, but his son worked hard to realize that goal and in the vintage 2015 this wonderful wine was born. 1932 is the 'year of birth of Domenico Dell' Orefice and this wine is wants to remember his life and his dreams.

Tasting notes:

Deep ruby red color. On the nose it is complex and fruity: red fruit jam, maraschino cherry, and a pleasant spiciness of black pepper, and vanilla. In the mouth it is fresh and fruity: black cherry, the tannins are velvety and sensual. Full body, great structure and long finish.

Serving temperature: 18-20 °C

Wine pairings:

A red wine of great structure, velvety tannins and long aging is ideal paired with very tasty, intense and structured dishes based on red meats: beef, game, lamb but also traditional Italian dishes such as lasagna, meatballs, and seasoned cheeses.