



People d' Abruzzo

Grape varieties: Montepulciano 60%, Sangiovese 20%, Merlot 20%.

Vintage: 2021

Harvest period:

Montepulciano d' Abruzzo and Sangiovese second decade of October, Merlot second decade of September.

Alcohol content: 14 % vol.

Vinification:

Fruit of late harvest, followed by fermentation and a long maceration on the skins for 20 days.

Aging:

The aging takes place in stainless steel tanks at controlled temperature for 6 months.

People d' Abruzzo is wine inspired by the great people of Abruzzo and its essence, defined as strong and gentle by the writer Primo Levi, who describes in his book as people who, despite adversity, and often considered as gruff, do not forget the essential rules of kindness, solidarity and hospitality. This wine reflects the people of Abruzzo with its intense character, assertive, fresh and vibrant, capable of enchanting with the softness of its tannins and the fullness of its juicy red fruits on the palate.

Tasting Notes:

Ruby red color with light violet hues. On the nose notes of rose and wild violet, hints of red fruit and ripe plum, slight hint of spices. On the palate is fresh and joyful, jammy: notes of black cherry and wild blackberry, very well-integrated tannins voluptuous and elegant, a wine with a good structure and persistence on the palate.

Serving temperature: 18-20 °C

Wine pairings:

Delicious paired with braised meats, roasts, beef, pork and lamb in fact with arrosticini it is a perfect match. Also suitable with tomato-based dishes, especially spaghetti with meatballs in sauce, Excellent with aged cheeses.