



CONSOLI®

VINI DAL 1920

The Montepulciano wine grape variety has been growing in Abruzzo for ages but it's been known with such name only since the 17th century. Just like many other black grape varieties from Southern Italy it has Greek origins. It will always be remembered as Carthaginian general Hannibal's favourite since its wine worked as an incredible energizer for his men and horses during their never-ending battle against the Romans. Abruzzese grapes produce full-bodied, age-worthy, flavourful and colourful late harvest wines.

LE BORGATE

MONTEPULCIANO D'ABRUZZO DOP

Protected Designation of Origin

These vines are planted in clay-rich soil. The grapes are harvested in the second decade of October. The wine, as soon as the fermentation process is finished, is put to age in stainless steel tanks for some months before being finally bottled.

It is made exclusively from Montepulciano d'Abruzzo grapes.

ALCOHOL CONTENT
13,5% vol.

SERVICE TEMPERATURE
16° - 18°C.



ORGANOLEPTIC ANALYSIS

Its colour is deep ruby red with a purple hue, its bouquet is moderately spicy and perfumes of sour black cherry jam and black currant. It has a soft and rich flavour, not too high in tannin, medium-bodied and with perfect minerality. It has a lingering aftertaste.

FOOD PAIRING

It pairs beautifully with boiled, braised or grilled pork, lamb, mutton and poultry and can also pair with Pecorino cheese, possibly as aged as the wine.