



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.

NOBILTERRA MONTEPULCIANO D'ABRUZZO DOP

Protected Designation of Origin

These vines are planted in clayish soil. The grapes are carefully selected and harvested in the second decade of October. Then they are de-stemmed and pressed before going through an extended skin maceration and fermentation in thermo-conditioned stainless steel tanks. After fermentation, the wine is left to age in stainless steel barrels for some months, at the end of this period it is bottled, where it rests for another length of time before being put on the market.

It is exclusively made from Montepulciano d'Abruzzo grapes.

ALCOHOL CONTENT

13,5% vol.

SERVICE TEMPERATURE

16 -18°C.

ORGANOLEPTIC ANALYSIS

It is intense ruby red with a vague purple hue, its bouquet presents notes of sour cherry, black currant and chocolate and an after-smell of ripe red fruit; it feels mellow and rich to the palate, with captivating tannin, a good character and structure. Stunning minerality. 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.

