



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: <b>ORGANIC</b>		REGION: <b>Abruzzo, iTALY</b>	
APPELLATION: <b>Abruzzo</b>		VINTAGE: <b>2020</b>	ALCOHOL: <b>12.5%</b>
PRODUCER: <b>Chiusa Grande</b>		ATTRIBUTE: <b>Vegan</b> <b>Organic</b>	
WINEMAKER: <b>Franco Giandomenico</b>			

### GRAPES:

100% Montepulciano

### TERROIR:

Medium textured soil, planted at 250m altitude.

### VINES:

25 year old vines, Geneva Double Curtain. Hand harvested.

### VINIFICATION:

Hyperoxygenation of the grape must. Fermentation in stainless steel, filtered, fined. Wine undergoes malolactic fermentation. Lees contact for 10-12 days.

### MATURATION:

20% in barrique for around 3 months, 80% steel for 6 months.

### TASTING NOTES:

Intense, fruity with notes of maraschino cherry, spicy with notes of liquorice and vanilla. Balanced, harmonic, soft and round, with good persistence and body.

### PARING SUGGESTION:

This vibrant Montepulciano is the ideal partner for pasta dishes, red meats, cured meats and aged cheeses.

### SERVING TEMP:

15-18°C

### AGEING POTENTIAL:

Up to 2 years

