# Terre dei Nobili, Montepulciano d’Abruzzo

Terre di Poggio Origini · 2023



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| REGION | Abruzzo |
| APPELLATION | DOC |
| GRAPE | Montepulciano |
| TYPE | Red |
| ALCOHOL | 13.0% |
| BOTTLE | 750 ml |

### TASTING NOTES

After Work Chill, Family Dinner Abruzzo Montepulciano d’Abruzzo Fruity. Red Berries. Well Balanced. Medium Tannins.

### FOOD PAIRINGS

Aged pecorino, Grilled lamb, Bistecca alla fiorentina

### PROFILE

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| Body | ■■■■□ |
| Acidity | ■■■□□ |
| Tannin | ■■■□□ |
| Fruit | ■■■■□ |

### ABOUT THE WINE

Embark on a sensory journey with Terre dei Nobili Montepulciano d’Abruzzo, the Abruzzo Red Table Wine. A distinguished red wine from the heart of Italy’s Abruzzo region. This wine displays a captivating ruby-red color, beautifully highlighted by delicate violet reflections. These hues evoke both elegance and depth, inviting you to explore the wine’s rich character. Immerse your senses in an intense, fruity bouquet, filled with ripe cherries, plums, and subtle hints of wild berries. On the palate, the wine reveals a full-bodied and well-balanced profile. It combines smoothness with a structured presence of tannins, creating a harmonious and memorable tasting experience. The winemakers carefully age this Montepulciano d’Abruzzo in Slovenian oak barrels for at least four months. This maturation process adds complexity and refinement, enhancing the wine’s aromatic layers and silky texture. The oak aging lends gentle spice notes and a touch of vanilla, elevating the overall sophistication. Serve Terre dei Nobili Montepulciano d’Abruzzo at around 66°F to fully appreciate its flavors. It pairs wonderfully with hearty Italian cuisine, including classic lasagna, pappardelle with rich ragù, and grilled sausages.