

MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE DOCG 'ADRANO'

2017 | Red Wine



Italy, Abruzzo

Villa Medoro

Case Size: 6

Deep garnet in color with an intense and persistent nose of jammy red fruit, bramble, toasted notes, and cocoa. The wine is full-bodied with strong tannins, but beautifully balanced with flavors of jam and some more toasted notes on the finish. A powerful yet elegant wine with typical varietal notes that demonstrates beautifully the enormous potential.

Vinification:

Maceration on skins for 25 days, followed by alcoholic fermentation in stainless steel tanks for about a month. It undergoes malolactic fermentation in oak before ageing in new small French oak barrels for 12 months and 6 months in the bottle.

Grape Varieties: Montepulciano d'Abruzzo

Classification: DOCG | **ABV:** 14.5% | **Closure:** Natural Cork