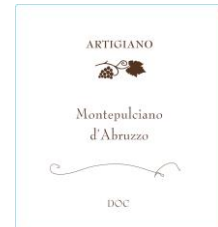

Artigiano Montepulciano d'Abruzzo DOC

Winery: Artigiano
Category: Wine – Still – Red
Grape Variety: Montepulciano
Region: Rocca San Giovanni/ Abruzzo/ Italy



Product Information

Soil: Clay base with lots of primary rock

Elevation: 985 meters (3,230 feet)

Vinification: Picked and selected Montepulciano grapes from DOC vineyards. Selected grapes are fermented in stainless steel with a maceration of 7-10 days. Aged in steel for one year.

Tasting Note: Intense ruby color. Classic spicy tannins and dark fruit make this wine a crowd pleaser, even as its mineral-driven subtlety make it a standout from the over-concentrated crowd.

Alc: 13%

Producer Information

This Artigiano wine comes from a little group of farmers working in the mountainous, rocky zone between the Sangro river and Terre di Chieti. The base of clay offers excellent water retention in this dry climate, and stony primary rocks lend the wine its refreshing minerality. These independent small farmers partner with Artisanal Cellars to offer terroir-driven wines of fantastic value.

Food Pairing: Pasta with meat and tomato-based sauces: amatriciana, ragu. Seared lamb chops, kebabs, grilled meats marinated with savory herbs. Braised greens, Farrotto with mushrooms, Paella with sausage, Korean BBQ.