

The very symbol of Abruzzo and its wines, the Montepulciano d'Abruzzo of the 12 Nodi line is ruby, full and shiny, with purple reflections, in the glass it dances gracefully, leaving rather dense and dense arches, a symptom of a good alcohol content. The aromas include ripe blackberry, undergrowth, sour cherries and maraschino. There is a wild note that makes it unique. On the palate it expresses all its depth, with a beautiful structure and good persistence. The acidity, well integrated into the body, gives persistence and the tannins are rarely too aggressive. The finish is savory, sensual, punctuated by memories of black cherry that cannot be misunderstood.

VARIETIES AND VINES: 100% montepulciano;

PRODUCTION AREA: vineyards located in the hills of southern Abruzzo;

SOIL - ALTITUDE: medium-textured, mixed-clay soils with an altitude of 150-200 meters above sea level;

VITICULTURE: espalier training system with a density of 3800-4500 plants per hectare and grape production 70 q.li/ha;

HARVEST: during the second week of October, when phenolic maturity is reached, selecting the best grapes;

VINIFICATION: destemming and long maceration for about 20-25 days with periodic pumping over in small capacity steel fermenters with automatic control of the maceration and fermentation temperature;

REFINING: aging in barriques for 12-15 months and refinement in bottle for three months before being placed on the market. Store in a cool place at a temperature of 5-7 ° C;

ALCOHOL CONTENT: 13,5% vol;

COLOR: ruby red, bright and lively, with violet reflections;

BOUQUET: fragrant and fruity, persistent and intense, with hints of toasting and clear hints of spices and licorice;

TASTE: harmonious, full, warm and enveloping with good body, it expresses itself with a good intensity and a pleasant gustative persistence;

SERVICE TEMPERATURE: 18-20 ° C;

GASTRONOMIC COMBINATIONS: it is suitable to accompany red meats, braised meats, lamb, game and aged cheeses. It should be paired with rich and structured first courses.