



Gran Sasso Alta Quota Montepulciano d'Abruzzo DOCG



Producer	Gran Sasso
Type	Red
Grape varieties	Montepulciano d'Abruzzo
Production area	Colonnella, Ancarano and Roseto degli Abruzzi, Abruzzo.
Serving temperature	18° C
Winemakers	Rino Santeusanio, Francesco De Santis

VINEYARDS

Our grapes are in the towns of Colonnella, Ancarano and Roseto in the prime hilly site with outstanding growing conditions where the Montepulciano d'Abruzzo gem can shine. This areas benefits of a special microclimate and good soil structure which is reflected also in the wine.

VINIFICATION

Extraction of the must for 10%, use of "FANTINI SELECTION" yeasts. During the first days, fermentation at low temperature allows a good extraction of polyphenols, responsible for the red color of the wine. Then control of the temperature at 27° C . Malo-lactic fermentation and ageing in American wood barriques for about 6 months.

TASTING NOTES

Strong ruby red with garnet highlights. Intense, persistent, fruity with a strong aroma of ripe red fruits, "amaretto", marzipan, spices. Dry, warm, elegant tannins.

FOOD PAIRING

Perfect with rich main courses and meat.

AWARDS

Japan Sakura Woman's Wine Awards |
Gold Medal | 2021