



Gran Sasso Montepulciano d'Abruzzo DOC Organic



Producer	Gran Sasso
Type	Red
Grape varieties	Montepulciano d'Abruzzo
Production area	Ortona, San Salvo and Pollutri. Abruzzo
Serving temperature	16–18° C
Winemakers	Francesco de Santis, Rino Santeusano

VINEYARDS

The grapes come from organic vineyards in the communes of Ortona, San Salvo and Pollutri where Montepulciano they grow on mid-slope hills developing a great and fresh aromatic structure. The soil is mainly calcareous which gives to the wine also a pleasant touch of minerality.

VINIFICATION

Once the grapes arrive at the winery, they are gently crushed and destemmed. The grapes macerate at cold temperature for four days. Fermentation takes place in stainless steel tanks at a temperature of 24–26° C for 15 days.

TASTING NOTES

Ruby red with garnet highlights. Intense, persistent and fruity with a strong aroma of wild berries and hints of vanilla. Full body, well balanced, slightly tannic with a clean aftertaste. Ready to drink.

FOOD PAIRING

Easily drinkable, fantastic with salami, rich main courses based on eggplant or mushrooms and meat.

AWARDS

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

Frankfurt International Trophy | Silver
Medal | 2022