AP WINE IMPORTS

PESOLILLO

Montepulciano d'Abruzzo

The Estate: A family farm at Colle Rotondo, on a hill about 250 metres high and two kilometres from the sea, near Chieti in Abruzzo. The family's second and third generations run it: Domenico started it, his son Giuseppe followed, and Luca runs the winery. About 15 of the roughly 20 hectares are vineyard, on sandy soil with marine fossils. The estate describes its wine and olive oil as strictly organic.

Location: Colle Rotondo, Montepulciano d'Abruzzo DOC, Abruzzo, Italy.

Soil: Sandy-calcareous-clay

Vines: Organic vineyards. Harvested around the end of September.

Varietals: 100% Montepulciano

Vinification: Fermented at 24 to 26°C for 8 to 10 days.

Aging: Stainless steel only.

Alcohol: 14%

Tasting Notes: Intense ruby red tending to violet, with sour cherry, black cherry, blackcurrant and spice.

