



## MONTEPULCIANO D'ABRUZZO - ORGANIC



Abruzzo, Italy

Amoterra

### Method & Production

Amoterra means to 'love the land', this is their ethos. Organic Italian wines of typicity and value, making sustainable wine more accessible. The Montepulciano grapes are hand-harvested in the first week of October from organic vineyards. Fermentation in stainless steel using selected yeasts. 15 days lees contact. 6 months bottle refinement.

### Tasting Notes

Black core to purple rim. Vibrant and fruit-forward, with juicy berry fruit character, spices and concentration. Fresh and easy drinking with a smooth finish.

### Food Matching

Cured meats, pasta, roasted meats and aged cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
AT0323	Montepulciano d'Abruzzo - Organic	Montepulciano	2023	12.5%	Cork	6X0.75lt	Yes	No	Yes	No