

LA FIERA

2023 MONTEPULCIANO D'ABRUZZO

Abruzzo, Italy



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Ideal with pasta courses
and red meat.

Serve at 65°-68° F

GRAPE VARIETAL
100% Montepulciano

APPELLATION
Montepulciano d'Abruzzo DOC.

Heading due east from Rome lays the region of Abruzzo. Montepulciano d'Abruzzo was designated as a DOC in 1968. It covers most of Abruzzo ranging from Molise in the south, the Marche in the north and inland against the Apennines Mountains. The wines are at least 85% Montepulciano (with Sangiovese permitted). In parts of the Abruzzi, most notably in the low hills of the northern province of Teramo, Montepulciano becomes a red of irresistible character — full-bodied, even robust, with a capacity to age but with such supple smoothness that it can be eminently drinkable even when young.

VINTAGE INFORMATION
Due to the higher than normal diurnal temperatures of the growing season, the wine shows a delicate aromatic profile.

WINEMAKING
Harvesting took place in the end of September/beginning of October. Traditional red wine vinification occurs at a controlled temperature between 77° and 80° F.

CELLARING
4 years.

TASTING NOTES
La Fiera Montepulciano d'Abruzzo is a deep, ruby-red color with violet highlights and a pleasant and fruity bouquet on the palate. The finish is full-bodied with soft tannins and good acidity.



Alcohol 13.05 %
Total Acidity 5.6 g/l
Residual Sugar 3.9 g/l
pH 3.4
UPC# 0 89832 90006 1
12PK/750ML
UPC# 0 89832 90004 7
6PK/1.5ML

