

GIROVAGO

MONTEPULCIANO D'ABRUZZO DOC



VINEYARD & PRODUCTION INFO

Soil composition: clay loam rich in calcareous skeleton

Training method: espalier

Elevation: 1,250 ft a.s.l.

Exposure: North-West

Harvest time: September-October

First vintage: 2019

Production: 3,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Montepulciano d'Abruzzo

Fermentation

Container: stainless steel tanks

Temperature: 59-63 °F

Aging

Container: stainless steel tanks

Length: 12 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 13.5%



FOOD PAIRINGS

A versatile wine for the table, particularly well suited to grilled red meats, roasts, sausages, medium-aged and aged cheeses, rich pasta dishes, and traditional Abruzzese dishes.



TASTING NOTE

Intense ruby red with a lighter rim.

The nose is complex, with dark cherries, ripe strawberries, chocolate, licorice, and elderberries.

The palate is dry, with lively acidity, firm tannins, and a powerful body, followed by light balsamic notes on the finish.

PRODUCER PROFILE

Estate owned by: Giulia Cataldi Madonna

Winemaker: Lorenzo Landi

Total land under vine: 74 Ha

Winery production: 240,000 bts

Region: Abruzzo (Italy)

