MONTEPULCIANO D'ABRUZZO DOC

CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Veneto, Italy

Appellation: Denominazione di Origine Controllata (DOC)

Grape Variety: 100% Montepulciano

Alcohol Vol.: 12%

Harvesting: The grapes are harvested in early to mid-October to ensure optimal ripeness, achieving deep fruit flavors and well-rounded tannins.

Vinification: The grapes are de-stemmed and fermented in stainless steel tanks at controlled temperatures. Extended maceration on the skins extracts intense color and flavor, along with smooth tannins. Following fermentation, the wine is aged in stainless steel and partially in oak barrels to enhance its structure and complexity.

Appearance: Deep ruby red with violet reflections, reflecting its richness and concentration.

Nose: Rich and inviting, with aromas of ripe black cherry, plum, and blackberry. Notes of spice, such as black pepper and cinnamon, mingle with hints of cocoa and a touch of dried herbs.

Palate: Full-bodied and well-structured, with flavors of dark fruits like cherry and blackberry, complemented by hints of licorice and spice. The tannins are firm yet velvety, and the balanced acidity provides freshness. The finish is long and persistent, with lingering notes of dark chocolate and toasted oak.

Best With: Grilled or roasted meats, such as beef, lamb, or pork. Rich stews or braised meats. Hard cheeses such as Pecorino or Parmigiano-Reggiano.

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