



2023

**SPASSO**  
**MONTEPULCIANO D'ABRUZZO**

Region	Soil	Elevation	Alcohol
Abruzzo	Clayey/calcareous	350 meters above sea level	13%

**Vineyard** Montepulciano grows throughout Italy, with concentrations along the Adriatic coast in the Abruzzo region, in central Italy. The grape needs a long growing season to ripen fully, so the sunny climates of the central and southern parts of the country suit it best.

**Grape Varieties** 100% Montepulciano

**Vinification** The grapes are de-stemmed, then very gently crushed, causing as little damage as possible to the skins. Very frequent remontage takes place before and during fermentation. There is a total of 15-20 days skin contact before racking. During fermentation, tannins are added to give smoothness and roundness.

**Aging** 18-24 months in stainless steel tanks

**Tasting Notes** With intense aromas of spice and cherries. Spasso Montepulciano has a luscious, fruity, medium-bodied palate and smooth tannins. Serve at room temperature with pasta, pizza, red meat, game or cheese.