

IL RABDOMANTE

Montepulciano D'Abruzzo

IL RABDOMANTE Montepulciano D'Abruzzo is a cru wine obtained from Abruzzo's most important red grape, the Montepulciano D'Abruzzo. This wine represents our commitment to making the utmost of the spectacular terroirs and microclimates that Abruzzo region offers.

Appellation

Montepulciano D'Abruzzo DOP

Grapes

Montepulciano D'Abruzzo

Grape history

The origin of this grape has always been uncertain. Cultivated mainly in Abruzzo and the other regions of centre-south Italy. Today, thanks to the passion of some producers and winemakers, Montepulciano D'Abruzzo has emerged to the international limelight as one of the best quality red grapes in world.

Winemaking

After destemming, maceration in stainless steel vats for 15-20 days and soft crushing in inert environment at 0.7 bar. Fermentation in stainless steel tanks at temperature 24 – 26 °C.

Ageing

A part of the wine ages in barriques.

Organoleptic evaluation and food pairing

Ruby red with garnet reflections, intense and persistent fragrance; the bouquet is intense, fruity, persistent, with notes of dried flowers, spice, liquorice, marasca cherries. The palate is stylish, velvety, almost creamy, compact with tannic structure that blends nicely with the alcoholic component. Great structure, complex, elegant, well balanced with a long aftertaste. Opulent fruit. Ideal for roasts, game, strongly flavoured dishes and mature cheese. Meditation wine.

