



## **Montepulciano d'Abruzzo d.o.c.g.**

### **"Torre Migliori" RISERVA**

#### **Vineyard**

Located in Canzano – Teramo

#### **Grape varieties**

100% Montepulciano d'Abruzzo

This wine has been, for many years, classified as d.o.c. But, thanks to the effort and expertise of the historic producers of the region the wine has been awarded the higher status of d.o.c.g., the first and only one in the abruzzo region.

#### **Vinification**

Picked only by hand, Torre Migliori's grapes are carefully brought to the winery. After a 15-20 days-fermentation time on the skin and a few months on the fine lees, the wine is matured in oak for 3 years and in bottle for 8 months.

#### **Characteristics**

Intense ruby red colour with soft but powerful nose, soft tannins, robust with a hint of vanilla and a long finish.

#### **Food matching**

Game, stewed beef and red meat in general; wood fire roasted lamb, aged cheeses.