



La Borgata offers a range of wine from central Italy's local, indigenous grapes. Using a modern approach to wine making ensures the highest quality of these wines, which are generally soft and fruity with a perfect balance.

MONTEPULCIANO

D'ABRUZZO DOC

Grapes:

Montepulciano.

Montepulciano is one of the world's oldest grape varieties and thrives in the Abruzzo region of Italy, mid-way along the eastern coast.

Harvest:

The picking time is crucial since all the grapes must be fully matured and in perfect condition.

Vinification:

"Pumping over" before and at the beginning of fermentation is also very important for the best extraction of colour and soft tannins. Following both alcohol and malolactic fermentations, 50% of the wine is aged in American and French oak barrels for 12 months, the other 50% in stainless steel.

The final blend of these two (100% Montepulciano) is a deep plum coloured wine, rich with layers of ripe berry fruit, cherries and spice, complex, firmly structured and perfectly balanced.

Winemaker's notes:

Hints of berry fruit, cherries and spice. A rich, luscious, full bodied wine with a round mouth feel. Enjoy it with meaty pasta sauces, game and mature cheeses.

