



BORGO DEI MIRACOLI MONTEPULCIANO D'ABRUZZO D.O.C.

- Grapes:** 100% Montepulciano d'Abruzzo
- Vineyard:** Located on the low hills in the district of Casal Bordino. There, moderating sea breezes from the Adriatic heighten the bouquet of this naturally prolific and robust grapes. The soil is calcareous and stony which is excellent for drainage.
- Harvest:** September – by hand
- Fermentation:** The grapes are soft pressed and the juice is placed in stainless steel along with the skins for an excellent extraction during vinification. Maceration and fermentation for about 30 days.
- Aging:** 6 month in the bottle
- Alcohol:** 12.5%
- Acidity:** 6
- Color:** Brilliant, dark ruby red with violet reflections
- Bouquet:** Intense, vinous bouquet
- Taste:** Bouyant, ripe fruit, velvety tannins and a good fruit acid balance. Linger in the finish.
- Foods:** Grilled or roasted white and red meats, dishes flavored with mushrooms, garlic and rosemary. Excellent with polenta dishes and game.