Miracoli Montepulciano d'Abruzzo

Borgo dei Miracoli

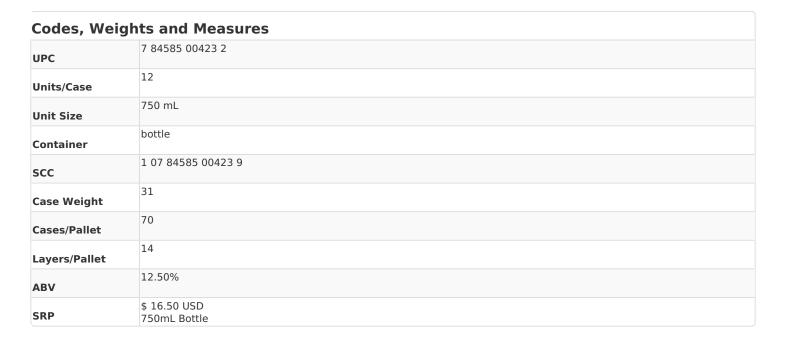
Italy - Abruzzo - Montepulciano d'Abruzzo DOC

The wine is produced from grapes that are 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.

Miracoli shows a bright ruby red color with a violet hue. It offers a soft and pleasant vinous bouquet with a fruity reminiscent of Montepulciano grape. A dry, smooth, wellbalanced flavor with a bitter aftertaste. Velvety tannins and a good acid balance. Lingering on the finish.

Specifications

Appellation	Montepulciano d'Abruzzo DOC
Varietals	100% Montepulciano d'Abruzzo
Agricultural Practices	Sustainable
Soil type	Calcareous and stony
Vinification	Espalier pruning technique. Manual harvest then 7-10 days skin contact maceration. The wine is vinified in-tank and then aged 3 months in the bottle before it is released.
Pairings	Grilled or roasted white and red meats, dishes flavored with mushrooms, garlic and rosemary. Excellent with polenta dishes and game.



Reviews and News

2020 Miracoli Montepulciano d'Abruzzo - 93 PTS - BEST BUY - BTI

