ZACCAGNINI

MONTEPULCIANO D'ABRUZZO D.O.C.

Area of Production: Bolognano, Pescara, Abruzzo, Italy

Varietal: 100% Montepulciano

Alcohol: 12.5%

Wine Notes: Dark, ripe, berry fruit and plum notes on the nose give way to a lush and rich mouthfeel with great structure and a long, dry, smooth finish.

Wine Making Technique: The Zaccagnini estate is organically farmed, although the wines are not certified organic. This is because in the eventuality that they have to purchase extra fruit, they cannot guarantee that those grapes will be organically farmed as well. The crushing, maceration and filtration of the juices are performed completely under vacuum. The fermentation is thermally controlled and the movement of the wine from tank to barrel is done through vacuum aspiration - without oxygen contact. The wine is aged in large neutral oak botti (barrels) for about 8-9 months, followed by a few months in the bottle prior to release.

Recommended Pairings: The perfect pasta, pizza, burger wine that also pairs well with game stews, roasted meats and especially Ossobucco.

Reviews: 91 pts - 2014 vintage - JamesSuckling.com
91 pts - 2015 vintage - JamesSuckling.com

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