ZACCAGNINI

Montepulciano d'Abruzzo D.O.C.

TASTING 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.

VINEYARD & PRODUCTION INFO

Vineyard location: Bolognano, Pescara, Abruzzo, Italy
Green status: Sustainably farmed
Soil composition: medium-textured clay
Vine training method: marquee and espalier
Elevation: 919 FASL
Vines/acre: 4943
Average vine age: 20 years
Production: 6 tons per acre

WINEMAKING & AGING

Varietal composition: 100% Montepulciano
Fermentation container: Stainless steel
Maceration technique: Under vacuum
Type of aging container: Slovenian cask
Length of aging: 8-9 months

TECHNICAL DATA

Alcohol: 12.5% abv
Residual sugar: 6.0g/L
Acidity: 5.5g/L

PRODUCER PROFILE

Winemaker: Federica Lauterio
Total acreage of vines: 100 ha
Winery production: Ciccio Zaccagnini, S.p.A
Region: Abruzzo

REVIEWS

93 pts - 2021 vintage - BTI
91 pts - 2021 vintage - JamesSuckling.com
93 pts - 2020 vintage - BTI

FOOD PAIRINGS

The perfect pasta, pizza, burger wine which also pairs well with game stews, roasted meats and especially Ossobucco.

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