

ART OF EARTH MONTEPULCIANO

D'ABRUZZO DOC CERTIFIED ORGANIC



VARIETAL

100% Montepulciano

COUNTRY

Italy

REGION

Abruzzo

ALC. VOL

13%

SIZE

750ML

UPC CODE

887724000116

HISTORY For centuries man has taken naturally grown grapes from the rich and fertile soils and created wines in natural ways handed down over generations. Today Art of Earth wines are still created in the same way – from carefully selected organic grapes, harvested in traditional ways and then turned into organic wines with centuries-old natural winemaking methods. The love and passion with which this is done, produces unique, gentle wines bursting with natural flavors – true pieces of art from mother earth.

WINEMAKING Grapes are cultivated according to the method of Organic Agriculture, which is free of fertilizers, herbicides, insecticides, and all other synthetic chemical substances. It's all certified organically grown by the Italian government verification organization. 100% crushed and destemmed, fermenting temperature between 25 – 28°C, maceration for 5 – 8 days with daily pump-overs and/or déstage.

TASTING NOTES & FOOD PAIRINGS Dark dusty violet color. Aromas and flavors of marinated blackberry leaf fountainpen ink herbs de Provence and green peppercorn with a slightly chewy, crisp, fruity milkshake and pomegranate finish. A dry and savory Montepulciano for rustic Italian meals, beef, pasta, pork, and veal.

MACK & SCHÜHLE

THE WINE AND SPIRITS FAMILY