



# Agricosimo

## Montepulciano d'Abruzzo

### “Numero 1”



**Varietal:** 100% Montepulciano

**Soil:** Marl and ferruginous soil

**Elevation:** 250 mts. ASL

**Appellation:** Montepulciano d'Abruzzo DOC Riserva

**Alcohol %:** 13.5

**Dry Extract:** gr / liter

**Exposure:** South East

**Acidity:** gr / liter

**Tasting Notes:** Full-bodied, intense fruit, wild strawberry, cardamom, cedar, leather, and spice. Rich, structured palate with a long, long finish.

**Vinification:** Traditional winemaking, 33-day maceration at 28 degrees Celsius.

**Aging:** 36 months in stainless steel vats, 12 months in new French oak and 36 months in the bottle

**Tasting notes** Wild strawberry, cardamom, cedar, leather. Rich, structured palate with a long, long finish.

**Food Pairing:** Hearty meat and pasta dishes such as lamb kebabs, lasagna, hamburgers loaded with mushrooms.



### Accolades

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