



CALDORA

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Montepulciano d'Abruzzo DOC

 Awards



VARIETY: Montepulciano



COLOR: Red



PRODUCTION AREA: Ortona, San Salvo & Pollutri, Abruzzo



VINEYARDS: The vineyards are situated around the towns of Ortona, San Salvo and Pollutri on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.



VINIFICATION: Once the grapes arrive at the winery, they are gently crushed and destemmed. The grapes macerate at cold temperature for four days. Fermentation takes place in stainless steel tanks at a temperature of 24-26°C for 8-10 days.



SENSORY FEATURES: Ruby red color with garnet highlights. Intense, persistent and fruity, with a strong aroma of wild berries. A full-bodied wine, well balanced, slightly tannic with a clean aftertaste.



BEST SERVED WITH: Excellent with all the typical courses of Italian traditional cooking. It matches well with Risottos, pasta and pork meat.



WINEMAKERS: Rino Santeusano and Francesco De Santis



SERVING TEMPERATURE: 16-18 °C



AWARDS:

- Concours International de Lyon 2022: *Gold Medal*
- Frankfurt International Trophy 2022: *Gold Medal*