



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

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BIO - MONTEPULCIANO D'ABRUZZO DOC - SAN LORENZO WINERY

Montepulciano "Bio" represents tradition and innovation in an organic and sustainable red wine without sulphites.

Territory:

The vineyards are located in an exceptional area, 250 to 300 meters above sea level and equidistant from the sea and the Gran Sasso. The day-to-night temperature range of 13° to 14° Celsius thickens the grape skins, enhancing the wine's aroma. The clayey limestone soil resembles Bordeaux, and a constant breeze throughout the year helps reduce humidity, keeping the vines dry. Only copper and sulfur treatments are used, following traditional winemaking methods. Optimal planting density: 4500 plants per hectare with a yield of 10 tons, ensuring robust growth and maximum yield. Training system: Employing a spurred cordon and tendon approach for enhanced structure and fruit quality. The production process meets the standards of integrated viticulture, a low-impact agricultural system. Integrated viticulture avoids using phytosanitary products as much as possible, prioritising organic and biotechnical measures of breeding and cultivation. It includes the correct soil cultivation and balanced fertilisation, and extends to biodiversity and the establishment of beneficial insects in the vineyard. The adjective "Bio-sustainable" is our seal to guarantee that behind the creation of each product lies our commitment to defending health and the environment, along with concrete actions to support it.

Winemaking:



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The optimal time for harvesting grapes is in October. The grapes are hand-picked and undergo a careful destemming and gentle crushing process. It utilises wild yeast to initiate a natural alcoholic fermentation, allowing the must to macerate on the skins for an optimal 14 to 20 days, all while meticulously controlling the temperature. This method, known as "spontaneous fermentation," highlights the authenticity and character of the wine. Once racked, the wine is elegantly stored in stainless steel vessels, ensuring purity and refinement. We maintain the fermentation temperature at precisely 28°C to unlock the wine's full potential.

Tasting Notes:

It has a vibrant ruby red colour. It offers fruity aromas of fresh berries along with mineral notes. The taste is fresh, well-balanced, and full of flavour. Its silky smooth tannins contribute to an easy drinking experience, while the straightforward flavour makes it enjoyable. The aftertaste is noticeably persistent.

Style	Medium-Bodied Red
Producer	San Lorenzo Winery
Category	Red
Country	Italy
Region	Abruzzo
Appellation	Colline Teramane Montepulciano d'Abruzzo Docg
Grape Variety	Montepulciano
Vintage	2020



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Barrel	12 Months
Alcohol Content	13,5%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Light Starters, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Veal, Vegetable Dishes, White Meats