

MONTEPULCIANO D'ABRUZZO DOC "BIO" HAND PICKED - SAN LORENZO WINERY

Montepulciano "Bio" represents tradition and innovation in an organic and sustainable red wine without sulphites.
Vinification: In October, grapes are hand-picked, then gently destemmed and crushed before undergoing spontaneous fermentation with wild yeast. The must macerates on the skins for 14 to 20 days under carefully controlled temperatures, enhancing the wine's authenticity. Racked and stored in stainless steel vessels, this bio-sustainable Montepulciano red embodies a commitment to health and the environment, uniting tradition and innovation without the use of sulphites.
Tasting Note: A vibrant ruby red wine enchants with fresh berry aromas and subtle mineral notes. Its taste is well-balanced and full of flavour, complemented by silky smooth tannins that ensure an effortless drinking experience. The pleasant, straightforward profile leaves a notably persistent aftertaste, making it a delightful choice for wine lovers.

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

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