

Unit 7C -West Road London N17 0QT +44 078 4512 9306 info@trueterroir.co.uk orders@trueterroir.co.uk



MONTEPULCIANO D'ABRUZZO -ANTARES - COLLINE TERAMANE DOCG - SAN LORENZO WINERY

This wine remarkably highlights the exceptional qualities of Montepulciano d'Abruzzo, making it the representation of the region's finest attributes.

Winemaking:

The optimal time for harvesting grapes is in October. The vinification process begins with destemming and crushing the grapes, followed by a carefully controlled maceration on the skins for 14 to 20 days in state-of-theart 150 hl stainless steel fermenters. This ensures precision and consistency while allowing for maximum flavour extraction. The fermentation temperature is maintained at 30°C, optimal for enhancing the wine's aromatic profile. After racking, the wine ages in pristine stainless steel vessels before undergoing 12 months of maturation in exquisite 500-litre French oak barrels, which imparts depth and character. Each bottle then goes through a meticulous refining process, producing a wine of remarkable quality and finesse.

Tasting Notes:

A ruby colour with a purple hue. It exhibits fruity aromas of ripe fruits, including bilberry, mulberry, and plum notes, complemented by spicy and rich balsamic tones of vanilla and coffee. The structure is full and fruity, with gentle and spontaneous characteristics. Its tannins are not aggressive; they are sweet and velvety, contributing to a great aromatic persistence. The tasting notes reveal a harmonious correspondence from nose to mouth, making it a perfect choice for wine lovers.



True Terroir Ltd.

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Style Medium-Bodied Red

Producer San Lorenzo Winery

Category Red

Country Italy

Region Abruzzo

Appellation Colline Teramane Montepulciano d'Abruzzo Docg

Grape Variety Montepulciano d'Abruzzo

Vintage 2020

Barrel 12 Months

Alcohol Content 13,5%

Organic & Biodynamic Sustainable Quality, Yes

Bottle Format 750 ml

Aged Cheese, Beef, Cheese, Game (Deer - Venison), Lamb, Mature

Food & Wine Matching

and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta,

Pizza Park, Paultry, Picatta, Salada, Saafaad, Vaal, Vagetable

Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable

Dishes, White Meats, Raw Seafood