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## SIRIO - MONTEPULCIANO D'ABRUZZO DOC - SAN LORENZO WINERY

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

## Winemaking:

The optimal time for harvesting is during the 1st and 2nd decades of October, ensuring the grapes reach their peak ripeness for exceptional quality. The meticulous process begins with gentle pressing, followed by an extended maceration on the skins at low temperatures. This technique enhances flavour extraction while maintaining the fruit's integrity, concluding with a soft pressing. The fermentation Temperature is controlled at 28°C, fostering a vibrant and aromatic profile in the wine. The wine is carefully matured in stainless steel tanks, allowing for pure expression of its varietal characteristics. It ages in the bottle, and the wine evolves, gaining complexity and depth. With a remarkable ageing potential of 3 to 5 years, this wine promises a rewarding experience as it develops and matures.

## Tasting Notes:

An intense ruby red colour wine. The aroma presents a wide range of scents, featuring hints of raspberry, blackberry, and strawberry, complemented by spicy notes of cinnamon and cloves. The flavours on the palate perfectly mirror the nose. It has a full and fruity structure, offering a sweet and spontaneous experience. The tannins are soft, velvety, not aggressive, and have great aromatic persistence.



## True Terroir Ltd.

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Style Light and Fruity Red

**Producer** San Lorenzo Winery

Category Red

Country Italy

Region Abruzzo

**Appellation** Montepulciano d'Abruzzo Doc

**Grape Variety** Montepulciano d'Abruzzo

Vintage 2022

No Barrel **Barrel** 

**Alcohol Content** 13%

**Organic & Biodynamic** Sustainable Quality, Yes

**Bottle Format** 750 ml

Aperitif, Beef, Cheese, Fresh Cheese, Lamb, Mature and hard Food & Wine Matching cheese, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto,

Veal, Vegetable Dishes, White Meats