



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

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

Winemaking:

The optimal time for harvesting grapes is in 3rd decade of October. The berries are meticulously picked from the ridges, gently crushed, and expertly macerated with their skins for 25 days. This careful process allows optimal flavour extraction during alcoholic fermentation, which takes place in premium stainless steel tanks at a precise temperature of 30 °C. The wine is then aged in luxurious French oak barrels for two remarkable years, imparting depth and complexity. Following bottling, it continues to evolve and mature in the bottle for an additional twelve months. With an ageing potential of 8 to 10 years, this wine promises to deliver an exquisite tasting experience that improves with time.

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.



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Producer	San Lorenzo Winery
Category	Red
Country	Italy
Region	Abruzzo
Appellation	Colline Teramane Montepulciano d'Abruzzo Docg
Grape Variety	Montepulciano d'Abruzzo
Vintage	2019
Barrel	12 Months, 24 Months
Alcohol Content	14%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	1500 ml – Magnum
Food & Wine Matching	Aged Cheese, Aperitif, Beef, Cheese, Creamy Cheese, Fresh Cheese, Game (Deer – Venison), Lamb, Mature and hard cheese, Meats, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Veal, White Meats