

ART OF EARTH
MADE WITH ORGANIC GRAPES

ART OF EARTH MONTEPULCIANO D'ABRUZZO

Denominazione di Origine Controllata / Made with Organic Grapes

COUNTRY: Italy
REGION: Abruzzo
VARIETAL: Montepulciano
ALC/VOL: 13%

APELLATION: Montepulciano d'Abruzzo DOC
BOTTLE SIZE: 750ml

BRAND BACKGROUND:

Art of Earth is the result of our global search for the finest organic vineyards making wines within classic appellations and their traditional varietals for a pure expression of the region. Our wines are true to their origins and winemaking traditions without the use of pesticides or herbicides.

WINEMAKING / VINIFICATION:

Hand selected grapes, destemmed and gently crushed. Cold pre-fermentation maceration for 12-24 hours. Alcoholic fermentation in stainless steel at controlled temperature (75 to 79 °F) with daily pump-overs and occasional delestage. Skin contact for 6 to 8 days. Malolactic fermentation completed. 6 to 8 months aging in stainless steel on fine lees with periodic batonnage. No oak usage in order to preserve varietal precision and purity.

SOIL:

Sandy loam with limestone and marine sediments.

ANALYSIS:

Acidity: 5.5-6.0 g/L pH: 3.45-3.55 Residual Sugar: 4 g/L

NUTRITION:

Gluten free, Non-GMO, Made with Organic Grapes, Vegan

PALATE/TASTING NOTES:

Deep ruby red color with purple highlights. Intense on the nose: black cherry, plum and red currant, followed by licorice, violet, cocoa and light black pepper notes. The palate is medium-full bodied, with dense yet polished tannins, vibrant acidity, a rich red fruit core and a long, savory finish with balsamic undertones.

PAIRINGS:

Red meat, braised dishes, slow-cooked saucy dishes, baked pasta, light game and aged cheeses.

UPC:

887724000116

