

## CHIUSA GRANDE MONTEPULCIANO D'ABRUZZO

**Vintage:** 2007  
**Appellation:** Abruzzo DOC, Italy  
**Varietal:** 100% Montepulciano  
**Alcohol:** 12.9%  
**pH:** 3.4  
**Winemaker:** Franco d'Eusanio

**Certificate:** Grapes and facilities have been certified by USDA Accredited ICEA—Istituto per la Certificazione Etica ed Ambientale (Italy) and are compliant with the National Organic Program of the U.S. Department of Agriculture.



**Appellation:** Necciano P.E.  
**Maturation:** Stainless Steel

**Winemaking:** Geneva Double Curtain Training on the vines. A brief cryomaceration is made once the best grapes are selected and destemmed, with this method, the skins are kept in contact with the must for 7-10 days at a controlled temperature of about 15°C for the first 2 days and at 25-27°C for the following ones. Alcoholic and malolactic fermentation follows in stainless steel tanks, the wine is then filtered.

**Notes:** Ruby in color with floral and earth aromas. Plump, juicy notes of red cherry and red raspberry are supported by a refreshing acidity and minerality. An ideal wine for food and everyday sipping. Pairs exceptionally well with Italian cheeses and meats, Pizza Margherita or gnocchi with sage and butter.

