

OREDICIOTTO

Montepulciano d'Abruzzo DOC



Orediciotto marked the end of the workday I was supposed to live. Today it tells the story of a young and fragrant Montepulciano, with notes of raspberry and cherry. An agile and harmonious red wine that speaks of decisions made with courage and a future built step by step.

It pairs perfectly with simple and flavorful dishes such as grilled white meats, fresh and semi-aged cheeses, and cured meats, enhancing the flavors of Mediterranean cuisine with its freshness.

GRAPE VARIETY 100% Montepulciano

YEAR OF PLANTING 2001

TRAINING SYSTEM

Geneva Double Curtain.

HARVEST

Manual harvest, second decade of September.

VINIFICATION

Destemming and crushing, fermentation in stainless steel at a controlled temperature with selected yeasts, maceration for 20–25 days, soft pressing.

AGING

In stainless steel.

COLOUR

Intense ruby red with violet reflections.

AROMA

Notes of ripe red fruit, plum, and cherry, with light spicy nuances on the finish.

TASTE

Harmonious, fresh, and structured, with soft and balanced tannins.

SERVING TEMPERATURE 16–18°C

