



MARRAMIERO



*MONTEPULCIANO D'ABRUZZO D.O.C. /
RISERVA - TERRE DEI VESTINI*

DANTE

Product Card

MONTEPULCIANO D'ABRUZZO D.O.C. / RISERVA - TERRE DEI VESTINI

DANTE

75 cl / 1,5 L / 3 L / 6 L / 12 L / 18 L

Between Gran Sasso and the sea, on the Sant'Andrea Estate in the Pescara hills, 'Dante Marramiero' is produced from mature vines, from which our winemakers carefully select the bunches during the veraison period to achieve uniform and optimal ripeness.

It is aged for 120 months. Initially, fermentation and long maceration take place in both barriques and Ganimede. Subsequently, ageing continues in barriques made from five different types of oak and is completed with a long period in the bottle.

First vintage: 1998.

Its great smoothness and richness of tannins make it ideal for first courses based on truffles and mushrooms, red meat, game, mature cheeses and cured meats. It is recommended to pour it into a decanter and let it rest until it gradually reaches a temperature of 17°-20°C.

TIPOLOGY	Red Wine
GRAPES	Montepulciano
ALCOHOL CONTENT	14,50% vol.
PRODUCTION AREA	Abruzzo
TYPE OF TERRAIN	Deep, rich, slightly clayey
TRAINING SYSTEM	Guyot
FERMENTATION	In barriques with long maceration phase
AGEING	In barriques and bottle
AGEING PERIOD	120 months in total

NOTES

Rating
☆☆☆☆☆



MARRAMIERO
IMPRESSO NEL VINO

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