



ZACCAGNINI

SAN CLEMENTE MONTEPULCIANO D'ABRUZZO D.O.C.

Area of Production: The selected Montepulciano grapes are grown in the eight acre San Clemente Vineyard located on the hills of Bolognano, part of the Zaccagnini Estate. Single vineyard wine.

Varietal: Montepulciano d'Abruzzo

Alcohol: 12.5%

Wine Notes: Deep purple with intense aromas of blackberry, black pepper, and leather; underscored by flavors of vanilla.

Wine Making Technique: The crushing, maceration, and filtration of juices is performed completely under vacuum. The fermentation is thermally controlled and all movement of the wine is done without oxygen contact by vacuum aspiration. The selected Montepulciano grapes are grown in the eight acre San Clemente Vineyard located on the hills of Bolognano, part of the Zaccagnini Estate. The wine is finished in small oak barrels for fourteen months, and one year in the bottle before its release.

Recommended Pairings: Assertive, full-flavored "country style" cooking such as: venison or rabbit stew; ossobuco; roast leg of lamb; spaghetti puttanesca; pasta with sausage, pepper and onions; roast duck with green peppercorn sauce.

Reviews:

91 pts - BTI - 2015 vintage

94 pts - BTI - 2014 vintage

UPC Code:

