

# Villa Cieri

## Montepulciano d'Abruzzo

**Varietal:** Montepulciano d'Abruzzo

**Wine Notes:** Deep violet-purple color with rich ruby-red overtones. Aromas of black raspberry, wild cherry and ripe plum are combined to a rich and elegant full body with smooth and lingering flavors of ripe fruit.

**Wine Making Technique:** 10 days skin contact. Fermentation takes place in stainless steel tanks. The wine is then aged for about four months in large oak casks.

**Estate & Wines:** Amidst the gently rolling hills of Abruzzo on the eastern side of Italy, a family of dedicated winemakers has been quietly developing almost 500 acres of their family-owned vineyards for over 80 years. Grandfather Nicola died in 1988 at the age of 99. Father Enrico, along with sons Paolo and Lucio Cieri, has continued the tradition of making fine wines; a skill passed down from many generations. Villa Cieri has been long known for wines produced with the traditional Montepulciano and Trebbiano grapes. In recent years, the family added Pinot Grigio, Chardonnay, Merlot and Sangiovese to plots selected for individual variety. This clear example of innovation in the local agronomy and viticulture has placed them in the Italian winemaking forefront of the 21st century. The Villa Cieri wines are produced with carefully selected, premium grapes. The advanced winemaking techniques and cutting-edge technology employed at the winery makes it possible to produce genuine and fresh wines, with diverse character.

**Recommended Pairings:** All types of pasta-based dishes, medium to full-flavored meat dishes: rack of lamb, grilled or roasted beef, aged cheeses. Serve it at about 65°F.



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