



*The ultimate  
expression of the  
Montepulciano grape.*

## CERULLI SPINOZZI TORRE MIGLIORI MONTEPULCIANO D'ABRUZZO DOCG

Elevating the picturesque Abruzzi region through superior winemaking.

### SOIL

Compact layers of shale, rich in nutrients.

### PRODUCTION TECHNIQUE

Carefully selected grapes are hand harvested in small boxes. The juice is fermented on the skins for a period of 15 to 18 days and then aged in oak for at least 16 months. Maturation in the bottle follows for an additional 6 months.

### BOUQUET

Intense, complex with notes of rich ripe cherries, blackberries, black currants and cloves.

### TASTE

Elegant, well-structured and perfectly balanced with supple tannins that allow for good longevity.

### FOOD PAIRING

Pairs well with red meats, roast pork, red-sauced pasta, and aged cheeses.

### ORIGIN

Located in the heart of the Montepulciano d'Abruzzo region in the Colline Teramane DOCG area

### VARIETIES

100% Montepulciano

### ANALYSIS

Alcohol	14.0% Vol
Total Acidity	6.15 g/l

### SIZE(S)

750ml 0 80516 26344 1

### PACK(S)

750ml 6pk