



**CERULLI SPINOZZI**  
**Torre Migliori**  
Montepulciano d'Abruzzo  
Colline Teramane  
DOCG

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***Area of Production:***

The heart of the Abruzzo region in the Colline Teramane DOCG area.

***Soil:***

Compact layers of shale, rich in nutrients.

***Grape Variety:***

100% Montepulciano.

***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.

***Characteristics:***

*Color:* Ruby red with great concentration and violet hues.

*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.

*Alcohol Content:* 14%.

*Total Acidity:* 6.15 g/l.

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