



GRAN SASSO MONTEPULCIANO D'ABRUZZO DOC 2018

GOLD

VALUE PICK

Product Code: 7031

Closure: Cork

Country: Italy

Unit: Each

Region: Abruzzi

Volume: 750ml

Sub Region: Montepulciano d'Abruzzo

Alcohol: 13.5%

Style: Red

Grape: 100% Montepulciano

Variety: Montepulciano

TASTING NOTES

Gold Medal - Concours International de Lyon 2019

Made for early drinking, Gran Sasso Montepulciano is packed with juicy fruit characters – cherry, sour cherry and blackberry with an intense balsamic note lingering at the finish. The palate is full bodied with good, supple tannins. This wine is well balanced with good structure and a long finish.

The Gran Sasso vineyards are situated among the hills in the provinces of Chieti and Teramo in the region of Abruzzo while the beautiful modern winery is located in the town of Ortona. Abruzzo is located in the central eastern part of Italy on the coast of the Adriatic Sea

The unique position of the vineyards allows them to benefit from the sea and mountain breezes, producing wines that are full in body and truly represent the characteristics of the region.

Valentino Sciotti is involved with a number of wineries in Puglia, Campania (he is the man behind Vesevo) and his native Abruzzi. The Gran Sasso wines are made by young winemaker Marco Flacco and display a freshness and directness of fruit that is seldom found in this region. Most Montepulciano at this price comes either from

Vino Fino Contact Information

Phone: 03 3655134

Email: wine@vinofino.co.nz

Address

188 Durham St South, Christchurch

10 Dec 2019 18:16

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays



negociants buying bulk wines or from co-ops, neither of whom work as well or as closely with their growers as Valentino and his team.

The grapes for this wine are grown in 15-20 year old vineyards in the production zones of Ortona, San Salvo and Pollutri. This wine is deep ruby red in colour with garnet reflections. It is clean, fresh and plummy on the nose, rich, supple and accessible on the palate. It is balanced and full-bodied with good tannins. The fresh, primary fruit characters are maximised by the fact that it does not age in oak, making it approachable and ready to drink.

Reviews for the 2016 vintage below...

Gourmet Traveller Wine, January 2019 (2016 Vintage)

"Incredible charm for the price, this shows strong varietal expression with an almost refreshing feel. It opens with sweet berry, kirsch and clove scents, with similar flavours on the palate. It's juicy, with crisp tannins and an amaro-like tang to its acidity. Though not overly complex, the personality is bold and the drinking is a charm. It's a step up from many commercial wines, unencumbered by overt winemaking overlay, and pitch perfect for casual drinking and dining."

Vino Fino Contact Information

Phone: 03 3655134

Email: wine@vinofino.co.nz

Address

188 Durham St South, Christchurch

10 Dec 2019 18:16

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays