



## Mont'Albano Montepulciano d'Abruzzo DOC

<b>Region:</b>	<b>Abruzzo, Italy</b>
<b>Vineyards:</b>	<b>Predominantly from Mid-Hill vineyards</b>
<b>Soil:</b>	<b>Calcareous clay</b>
<b>Grape Variety:</b>	<b>100% Montepulciano</b>
<b>Closure:</b>	<b>Cork</b>
<b>Alcohol:</b>	<b>12.5%</b>
<b>Pack Size:</b>	<b>6 Bottle Pack</b>



**Summary:** Mont'Albano was founded in 1985 in the heart of the Friuli Venezia Giulia region, as a result of the intuition of Mauro Braidot who, unlike the majority of the producers of the time, converted his 5 hectares (12.3 acres) of vineyard to organic production. Today the winery is a proud champion of organic viticulture and wine-making, producing vibrant, fruit driven wines from some of the most sought after organic vineyards and sites in Italy.

**Winemaking:** Berries are destemmed, crushed and fermented on skins in 100% stainless steel for freshness and vibrancy. The wine is then aged in predominantly steel tank with a portion moved to second use French oak for softness and complexity. The wine is then blended prior to bottling and released after 6 weeks maturation in bottle.

**Tasting Note:** A lovely medium to full bodied wine with lifted aromatics. Dark fruited with red berry freshness and acidity. The wine has plush fruit flavour and soft, mellowing skin tannins that are harmoniously integrated making this is bright fruit-filled wine and a lovely step into Italian wine & food culture.