

COLLE CORVIANO MONTEPULCIANO D'ABRUZZO DOC 2019



WINE INTRODUCTION

Home to an undiscovered gem of ancient roots, the Central Italian region of the Abruzzi is rich in extensive mountain vegetation and gentle sea breezes from the Adriatic Sea. Almost 3.000 years of constant uninterrupted presence of Man have developed the presence of agricultural and pastoral communities such as those originating on Colle Corviano. The aromas of this generous red are elegant and tightly packed: cherry, blackberry, spices and red fruit make up the core. A dense, richly textured mouthfeel is unveiled thanks to its important structure. This great wine inevitably has a strong sense of place, and is a product of both the natural environment and human culture in which it is born.

WINEMAKER VINTAGE DESCRIPTION

A classic vintage. Slightly late ripening compared to the previous ones, yet more in line with what has always been traditional. The cold and rainy May had a heavy impact on flowering and the consequent fruit set, causing a sharp decline in production compared to the previous year. After the second week of June, temperatures began to rise to the point where June and July were the hottest in the last 20 years. From a phytopathological point of view, there was a strong pressure of downy mildew in June, and of powdery mildew in the second half of July, however what caused particular concern was the presence of the vine moth until mid-September; the harvest began in the second ten days of October and ended on the 24th of the same month. Concentration, power and elegance were the key figures for 2019.

WINEMAKING NOTE

Native to Abruzzo's mountains, it is planted throughout the east coast of Italy. Montepulciano is a mountain wine. Everything about it demonstrates this origin: It is rebellious and majestic, full, sharp, inscrutable, reminiscent of underbrush with moist blackberry nuances, reaching unimaginable heights of fruity warmth, with sour-cherry flavors. Its wild nature, if properly tamed, render the Montepulciano grape capable of ageing superbly over 50 years.

APPEARANCE, AROMA AND TASTING NOTE

An intense ruby-red color with violet undertones. Intense bouquet of ripe red fruit. Rich in fruit, lively, elegantly framed by oak spices. Suggested with cured meats, meat based sauce pasta, grilled steak or lamb.

WINE INFORMATION

Country:	Italy
Region:	Abruzzo
Sub Regions:	Loreto Aprutino
Wine Type:	Red Wine
Producer:	Colle Corviano
Wine Name:	Montepulciano d'Abruzzo DOC
Vintage:	2019
Principle Grape (%):	Montepulciano d'Abruzzo (100)
Closure:	Nomacorc
Winemaker Name:	Paolo Benassi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%)	13.00%
Acid (g/L):	5.50
pH:	3.55
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Mundus Vini:	Gold Medal
Sakura Japan Women's Award:	Gold Medal
Asia Wine Trophy:	Gold Medal
Japanese Wine Challenge:	Silver Medal

