

# Montepulciano d' Abruzzo 2021

## BACKGROUND

Born in the Abruzzo, Nevio represents the ancient winemaking traditions of a region where vines date back to the Roman Empire. Nestled between the Adriatic Sea to the east and the Apennines Mountains to the west, the areas of Pescara offer the perfect climate for highlighting all the exceptional characteristics of the Montepulciano d'Abruzzo grape. When crafting Nevio, only the best fruit is selected and vinified following traditional techniques forgotten by modern technology. Nevio undergoes a long maceration on the skins to extract all the richness of the Montepulciano grape. The resulting wine is intense and deep in color.

## TERROIR & VINTAGE NOTES

Nestled between the Adriatic Sea to the east and the Apennines Mountains to the west, the areas of Vasto and Crecchio offer the perfect climate for highlighting all the exceptional characteristics of the Montepulciano d'Abruzzo grape.

## WINEMAKING & AGING

Hand-picked grapes from old vines (at least 30 years) are vinified employing traditional methods, including a long maceration of the skins at controlled temperature. The wine is refined in stainless steel tanks followed by a stay in large casks.

## TASTING NOTES

Intense ruby red with violet and purple nuances. Red fruit, mulberry, and sour cherry preserve aromas with notes of vanilla, cocoa, leather, licorice, and black pepper. Rich and full bodied on the palate, with long lingering taste and ripe, balanced tannins.



*Nevio*

## ORIGIN

Montepulciano d'Abruzzo DOC,  
Abruzzo, Italy

## GRAPE VARIETIES

100% Montepulciano

## SIZES

750ml, 3.0l, 1.5l

## TECHNICAL DETAILS

ABV: 13.50%, Closure: Cork

## WINEMAKER

Palo Bennasi



1.5L

3.0L

