2018 CAVALLO DI BATTAGLIA MONTEPULCIANO D'ABRUZZO

The 2018 Cavallo di Battaglia Montepulciano d'Abruzzo bursts from the glass with heady aromas of wild blackberry, raspberry, smoked cherry, cocoa powder and nuanced spice. The palate showcases copious soft tannins, full-bodied structure, a supple mouthfeel and a smooth finish.

91 POINTS – JEB DUNNUCK

A great value as well, the 2018 Montepulciano D'Abruzzo boasts complex notes of ripe dark fruits, blood orange, chocolate, and violets, with even kiss of minerality. Medium-bodied and balanced, with a seamless texture and fine tannins, it's hard to beat at the price and should be snatched up and enjoyed over the coming 3-5 years or so. 2/13/2020

Denomination Montepulciano D'Abruzzo DOC

Area Collecorvino, Pescara, Abruzzo

Exposure South / east

Elevation 250 meters

Soil composition Calcareous marl rich in white

morainic and alluvial material

Farming Integrated

Year planted 2004

Grape variety 100% Montepulciano

Fermentation 90% stainless steel tank

10% new French oak barrels (40 days)

Cellar aging Cement tanks for 6 months

Alcohol 13.5 %

Production 500 cases

