

# PARIDE D'ANGELO

— AZIENDA AGRICOLA —

## Montepulciano D'Abruzzo

*Denominazione Di Origine Controllata*



### Identity

Appellation: Abruzzo DOC

Grape variety: 100% Montepulciano d'Abruzzo

Production area: Abruzzo, Italy

### Viticulture

Training system: Guyot/Abruzzo Pergola

Altitude: 250-750 m a.s.l.

Soil: Medium-textured, limestone-rich

Average vine age: 50 years

Yield per hectare: 120 q/ha

Certification: Certified Organic Farming

### Winemaking

Spontaneous fermentation at controlled temperature, without the addition of sulfites.

Medium-length skin contact aimed at achieving balanced extraction, fine tannins, and aromatic clarity.

The wine is aged in stainless steel to preserve fruit purity, freshness, and varietal identity, resulting in a clean, smooth, and food-friendly style.

### Tasting Notes

**Colour:** Deep, bright ruby red.

**Nose:** Clean and expressive on the nose, with notes of ripe cherry, sour cherry, and red berries, accompanied by subtle floral and spicy nuances.

**Palate:** Well-balanced, juicy, and smooth, with soft, well-integrated tannins. The structure is harmonious, supported by good freshness, leading to a clean, fruit-driven finish of pleasant persistence.

### Food Pairings

Pairs well with traditional Italian cuisine, pasta with meat sauces, grilled red meats, and roasted dishes.

Also suitable with cured meats and medium-aged cheeses.

A versatile wine, ideal for everyday dining and restaurant service.



Certified Organic Viticulture

Alcohol: 13,5% vol

Serving temperature: 16–20 °C

