

## Dragani Montepulciano

Abruzzo, Italy

For over two centuries, Dragani Cellars has cultivated the art of winemaking. What started as a family tradition for personal consumption has blossomed into a renowned winery in the Abruzzo region. The key to their success lies in the exceptional quality and value offered by their wines.



### Tasting Notes

Purple red with violet reflections. Aromas of red berries and spicy notes. The palate is fresh and fruity with a hint of minerality and gentle tannins. The persistence is medium and the soft tannins linger.

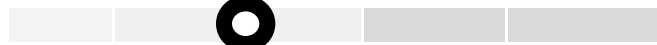
Body



Aroma



Acidity



Sweetness



Tannin



### Food Pairing & Enjoyment

Pairs with stuffed pork leg, grilled sausage, and roasted meats. Serve in a universal red wine glass. Can be enjoyed straight away but best if open for 1 hour before serving. Serve at 65°F.

### Technical Data

Production area:	Abruzzo, Italy
Appellation:	Montepulciano d'Abruzzo DOC
Varietal:	Montepulciano d'Abruzzo
Vinification:	Fermentation with selected yeast in tanks at a controlled temperature. Malolactic in stainless steel and concrete tanks.
Elevation:	100 feet (300m)
Harvest:	Manual selection
Alcohol:	12.5%
Residual sugar:	0.1 gr/l
Cellaring capacity:	Drink it young