



Montepulciano d'Abruzzo Riserva DOC



- The “Paride D’Angelo” winery is based in Pianella, a territory nestled between Majella, Gran Sasso and the Adriatic Sea. A unique and enchanting place, exposed completely to the south, always well exposed to the sun, dawn to dusk.
- The winery belongs to **Paride D’Angelo, son of a wine critic, who, fascinated by the father’s job, decided to dedicate his life to wine.**
- The winery’s philosophy: Working well in the countryside reaching the highest quality of the fruit so as not to treat the wines in the cellar. Selection of yeasts directly from the skins and from my shoots. In the cellar, the wines are refined only in steel and in cement for Montepulciano. High acidity so that the wines mature and age over time.

Varietal: 100% Montepulciano d’Abruzzo

Appellation: Montepulciano d’Abruzzo Riserva DOC

Production Zone: Pianella, Abruzzo, altitude 200-250m a.s.l

Soil: Clayey with limited amounts of silt and sand

Vinification: Spontaneous fermentation without addition of sulphites, 1 month of maceration in contact with the skins

Maturation: 12 months of maturation in inox and 12 months in new Tonneau

Montepulciano is a popular and easy-to-drink red wine with bold tastes and rustic flavors. Paride D’Angelo elevates the game with 65 years old vines, organic grapes, no sulphites and skin contact maceration to obtain a great wine.



OLD VINES



100% ORGANIC

- *Impenetrable ruby red. Aromas of anise, wood grain and vanilla are front and center in this riserva. Baked raspberry and cherry flavors carry the medium-bodied palate, with bright enough acidity to lend support. It ends on more sweet spice tones.*
- *Go beautifully with hearty, savory dishes, such as beef brisket, hamburgers, beef bolognese, tagliatelle, ragu, smoked or barbecued meats.*

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