

Miracoli Montepulciano d'Abruzzo

Borgo dei Miracoli

Italy - Abruzzo - Montepulciano d'Abruzzo DOC

The wine is produced from grapes that are located on the low hills in the district of Casal Bordino. There, moderating sea breezes from the Adriatic heighten the bouquet of this naturally prolific and robust grapes.

Miracoli shows a bright ruby red color with a violet hue. It offers a soft and pleasant vinous bouquet with a fruity reminiscent of Montepulciano grape. A dry, smooth, well-balanced flavor with a bitter aftertaste. Velvety tannins and a good acid balance. Lingering on the finish.



Specifications

Appellation	Montepulciano d'Abruzzo DOC
Varietals	100% Montepulciano d'Abruzzo
Agricultural Practices	Sustainable
Soil type	Calcareous and stony
Vinification	Espalier pruning technique. Manual harvest then 7-10 days skin contact maceration. The wine is vinified in-tank and then aged 3 months in the bottle before it is released.
Pairings	Grilled or roasted white and red meats, dishes flavored with mushrooms, garlic and rosemary. Excellent with polenta dishes and game.

Codes, Weights and Measures

UPC	7 84585 00423 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00423 9
Case Weight	31
Cases/Pallet	70
Layers/Pallet	14
ABV	12.50%
SRP	\$ 10.99 USD 750mL Bottle