

Conviviale
Montepulciano
ABRUZZO | ITALY



BOUTINOT

Background

Set up in 2003, Adria Vini is a winemaking venture jointly owned by Boutinot and Araldica Vini Piemontesi, the leading co-operative in Piemonte. All areas of production, from grape selection through to vinification, maturation, blending and bottling are meticulously overseen by Araldica's Claudio Manera and Lella Burdese. Working closely with growers and cooperatives, our aim is to produce a range of authentic, well-priced wines from local grape varieties.

Key Selling Points

- Produced from selected parcels of Montepulciano grapes, from low yielding 30 to 50 year old vines in the Chieti province of Abruzzo
 - Fermentation took place in small batches between 28 and 30C using natural yeasts. The skins were left in contact with the fermenting wine for 20 days. After malolactic fermentation the wine was transferred to Adria's cellars and matured in a combination of large Slavonian oak casks and French oak barriques for 6-8 months.
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The Wine Style

Tasting Notes: An intense wine with cherry, ripe plum fruit aromas and warm, earthy spice. The palate is densely packed with morello cherry, cassia and bramble fruit flavours. Tannins are serious and sappy in feel giving a rich structured wine that will develop for a further 12-18 months in bottle.

Food Recommendations: Pasta with Bolognese sauce, beef casserole or any grilled or roasted meats.

