

BORGHETTO MONTEPULCIANO D' ABRUZZO

2020/\$9.99



DESCRIPTION

One might confuse Montepulciano the grape variety with the appellation of *Vino Nobile di Montepulciano* a regional name for the Sangiovese-based wine in Tuscany — it's an easy mistake to make! Montepulciano is a grape variety, and its most familiar incarnation is in the often-affordable Montepulciano d' Abruzzo, though it thrives throughout central and southern Italy.

Montepulciano wine is a typically red wine crafted from the grape variety of the same name, though it also makes excellent rosé. It is most frequently associated with Montepulciano d' Abruzzo, which is grown in Abruzzo. There are examples that are meant to age, but most of them are so charming and generous in their youth that there's generally no need to wait for most bottles to mature for any extended length of time. Delicious red wines produced from the Montepulciano grape variety can also be found in Puglia, Umbria, Lazio, Marche, Tuscany, and Emilia-Romagna. Outside of Italy, Montepulciano does well in Texas and Australia, but the vast majority are from Abruzzo.

Most Montepulciano on the American market comes from Abruzzo. Riserva bottlings can be found, which have been aged for a minimum of two years (nine months of which are in oak), but the most common ones are not labeled Riserva. There is a separate DOC known as *Cerasuolo d' Abruzzo*, which is reserved for rosé wines produced from a minimum of 85% Montepul-

ciano grapes. These are growing in popularity but are not nearly as famous or widely available as Montepulciano d' Abruzzo.

Montepulciano is the 2nd most planted red grape in Italy, after Sangiovese, and has had a reputation for low-priced juicy “pizza-friendly” red wines. Fortunately, there are several producers in Abruzzo that have shown the amazing potential of this grape by producing inky, black fruit driven, chocolatey wines best enjoyed after 4 or more years of aging.

In other parts of Italy, Montepulciano plays important supporting or starring roles, as in Rosso Conero from Marche, Biferno from Molise, and Torgiano from Umbria, among many others. Montepulciano is also produced in Texas, particularly the Texas Hill Country AVA, and McLaren Vale, Riverland, and Barossa Valley in Australia.

Borghetto Montepulciano d' Abruzzo 2020

This wine is 100% Montepulciano (“mon-ta-pull-channo”) grapes that have been soft pressed, submerge cap macerated with fermentation at controlled temperature and racked. After malolactic fermentation, sterile filtration, and maturation in steel for about 4 months protected from oxygen; bottled with no added sulphites and subsequently aged in the bottle.

Tasting Notes

NOSE:

Aromas of plum, red berries, spice, herbs, and tar.

PALATE:

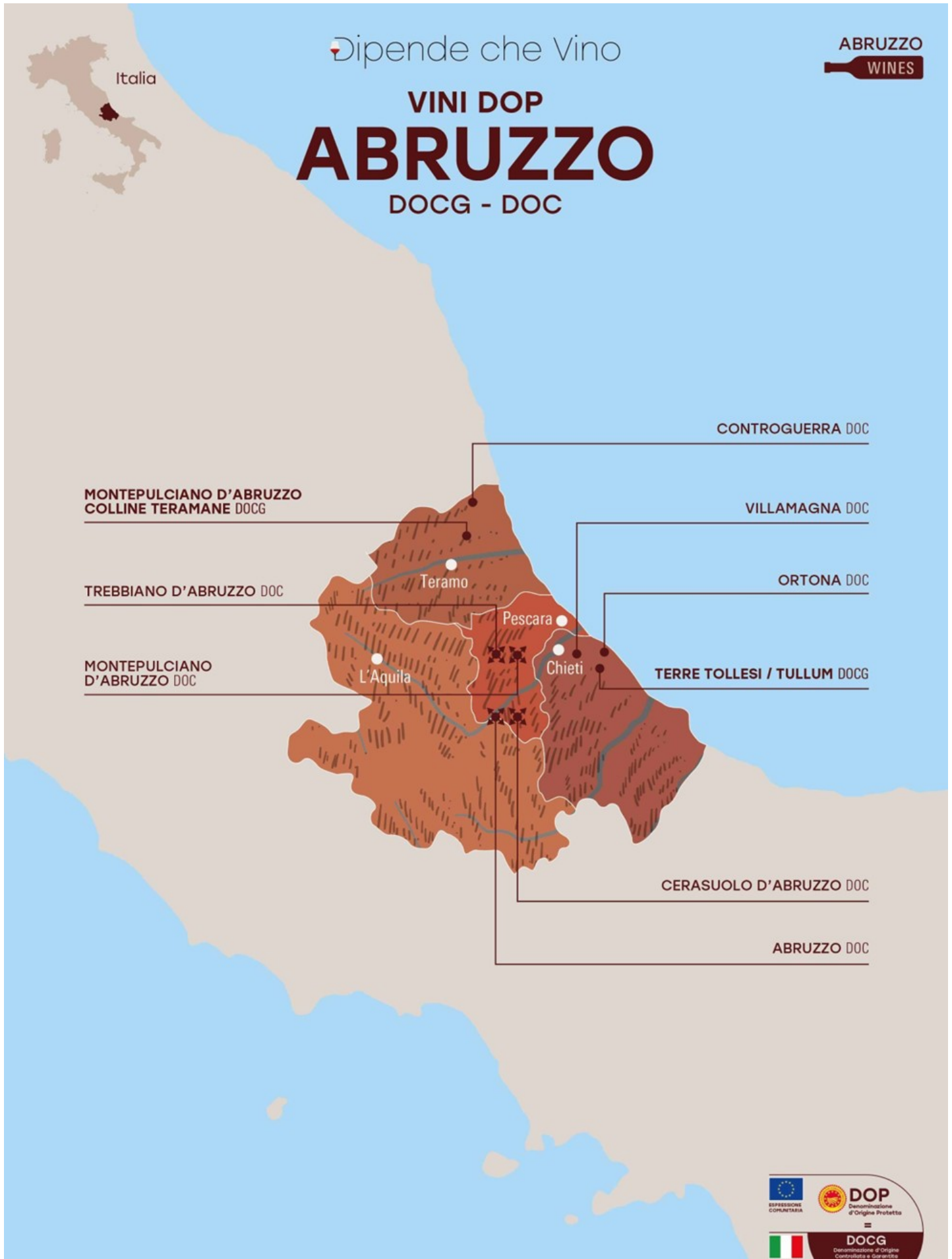
Montepulciano d' Abruzzo boasts dark cherry, plum, and brambly berry notes, with balancing acidity and assertive tannins. With age — and there are some producers that make cellar-worthy bottlings — they take on more savory notes of dried herbs, hints of olives, and leather. Floral notes like violets and very occasionally lavender may also appear.

PAIRING:

At the table, Montepulciano d' Abruzzo is a go-to for comfort food. Pizza, whether plain or with an assortment of toppings from pepperoni to mushrooms, is a classic pairing partner. Simple pastas work well, too, from alfredo to marinara. (Montepulciano has enough acidity to stand up to the acid of tomatoes with ease.) And sipped with a platter of prosciutto, asiago, parmesan, or mozzarella, or just some good bread and olive oil, it's a guaranteed home run. Just remember to chill the bottle a bit, which will highlight its freshness.

WINERY WEBSITE: [Wine Importer](#) | [All Star Wine Imports](#) | [United States](#)

Montepulciano d' Abruzzo D.O.C., Italy



Dipende che Vino

ABRUZZO
WINES

VINI DOP ABRUZZO DOCG - DOC

MONTEPULCIANO D'ABRUZZO
COLLINE TERAMANE DOCG

TREBBIANO D'ABRUZZO DOC

MONTEPULCIANO
D'ABRUZZO DOC

CONTROGUERRA DOC

VILLAMAGNA DOC

ORTONA DOC

TERRE TOLLESI / TULLUM DOCG

CERASUOLO D'ABRUZZO DOC

ABRUZZO DOC



DOP
Denominazione
d'Origine Protetta



DOCG
Denominazione di Origine
Controllata e Garantita