



Vaticino

Appellation of Origin: Controlled Designation of Origin. Montepulciano d' Abruzzo

Grape variety: Montepulciano

Vintage: 2017

Harvest period:

First ten days of November

Alcohol content: 15 % vol.

Vinification:

Brief drying of the grapes in the vineyard, maceration on the skins for 20 days followed by pumping over in the air and static decantation in large barrels.

Aging:

Refinement takes place in barrels of first-passage for 12 months, and subsequently 12 months in bottle.

Tasting Notes:

Vaticino is the outcome of a late harvest and long maceration on the skins. The 12-month aging in barrels gives it a splendid structure but does not weigh it down.

Vaticino is an intense ruby red wine, on the nose reminiscent of dried flowers and red fruit jam are perceived. Moreover, a pleasant bouquet of liquorice, black pepper, cloves and vanilla with hints of coffee and tobacco. On the palate it is intense, sensual and mouth-filling, with a great freshness. The tannins are velvety; the finish reminds of black cherry jam. A wine of great structure and long finish.

Serving temperature: 18-20 °C

Wine pairings:

The flavour profile of Vaticino is completed with a remarkable smoothness, and elegance properties perfect for accompanying unctuous and succulent dishes. Alcoholicity and smoothness are capable of drying the palate and mitigating these food sensations. It pairs well with full-bodied meat dishes such as pasta dishes with flavourful sauces, especially when made from game and venison. Great with sausage and aged cheeses. An excellent meditation wine, ideal to drink at the end of a meal with dark chocolate.