

# La Fiera

THE ORIGINAL CAROUSELS WERE INSPIRED BY MEDIEVAL RIDING FAIRS IN THE NORTH OF ITALY. THESE ELABORATE 'EQUESTRIAN BALLETS' TOOK PLACE IN ROYAL COURTS AND FEATURED HIGHLY SKILLED RIDERS ON DECORATED HORSES PERFORMING SYNCHRONIZED FORMATIONS. CAROUSELS HAVE BEEN THE CENTERPIECE OF LA FIERA, THE FAIR, FOR CENTURIES.

## MONTEPULCIANO 2024

### APPELLATION MONTEPULCIANO D'ABRUZZO DOC

Heading due east from Rome lays the region of Abruzzo. Montepulciano d'Abruzzo was designated as a DOC in 1968. It covers most of Abruzzo ranging from Molise in the south, the Marche in the north and inland against the Apennines Mountains. The wines are at least 85% Montepulciano (with Sangiovese permitted). In parts of the Abruzzi, most notably in the low hills of the northern province of Teramo, Montepulciano becomes a red of irresistible character – full-bodied, even robust, with a capacity to age but with such supple smoothness that it can be eminently drinkable even when young.

**VARIETAL:** 100% Montepulciano

**HARVEST DATE:** End of September/  
beginning of October  
**CELLARING:** 4 years  
**ALCOHOL:** 13.0 %

### VINIFICATION

Traditional red wine vinification at a controlled temperature between 77-80 °F.

### TASTING NOTES

La Fiera Montepulciano d'Abruzzo is a full-bodied red wine with violet highlights and a fruity bouquet. The palate boasts dark berry fruit and spice best paired with tomato-based pastas, pizza and roasted poultry.



UPC: 0 89832 90004 7  
12pk / 750mL

