

# LA FIERA

## 2021 MONTEPULCIANO D'ABRUZZO

*Abruzzo, Italy*



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Ideal with pasta courses  
and red meat.

*Serve at 65°-68° F*

**GRAPE VARIETAL**  
100% Montepulciano

**APPELLATION**  
*Montepulciano d'Abruzzo DOC.*

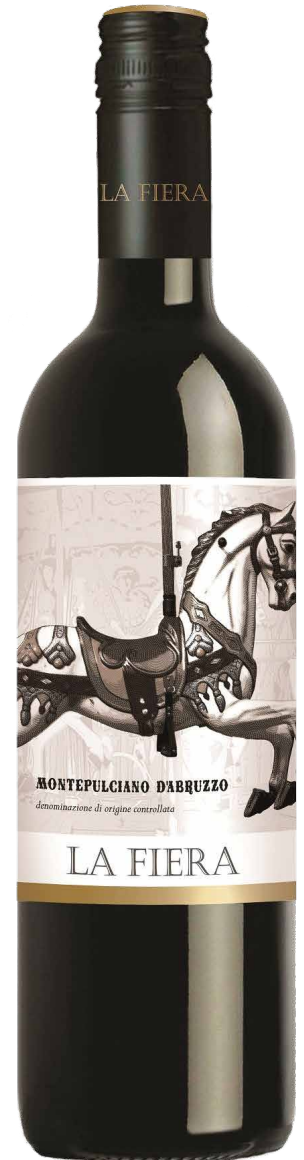
Heading due east from Rome lays the region of Abruzzo. Montepulciano d'Abruzzo was designated as a DOC in 1968. It covers most of Abruzzo ranging from Molise in the south, the Marche in the north and inland against the Apennines Mountains. The wines are at least 85% Montepulciano (with Sangiovese permitted). 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.

**VINTAGE INFORMATION**  
Due to the higher than normal diurnal temperatures of the 2018 growing season, the wine shows a delicate aromatic profile.

**WINEMAKING**  
Harvesting took place in the end of September/beginning of October. Traditional red wine vinification occurs at a controlled temperature between 77° and 80° F.

**CELLARING**  
4 years.

**TASTING NOTES**  
La Fiera Montepulciano d'Abruzzo is a deep, ruby-red color with violet highlights and a pleasant and fruity bouquet on the palate. The finish is full-bodied with soft tannins and good acidity.



Alcohol 13.05 %  
Total Acidity 5.6 g/l  
Residual Sugar 3.9 g/l  
pH 3.4  
UPC# 0 89832 90006 1  
12PK/750ML  
UPC# 0 89832 90004 7  
6PK/1.5ML

