

NATIVAE

Montepulciano D'Abruzzo

NATIVAE Montepulciano D'Abruzzo DOP is a wine obtained with spontaneous fermer using the wild yeast hidden in the grape. Unfiltered and unclarified. This extraordinary is made from 40 year old grapes cultivated with wisdom. This wine is our respect for traditions of the native region. This is fine winemaking at its purest, most fundament

Appellation

Denominazione di Origine Protetta DOP

Grape

100% Montepulciano D'Abruzzo

Winemaking

- Spontaneous fermentation in cement tanks
- Not clarified
- Not filtered

Ageing

In cement tanks before bottling followed by 3 months in bottle

Closure

Natural cork

Organoleptic evaluation

Deep ruby red with developed rim. Nose of red plums, very intense yet nuanced with hints of fireplace ash. Surprising amount of fruit on the palate showing singed herbs alongside plum skin, dark cherry fruit, and liquorice.

The long, clean, focused finish is buoyed by well integrated but refreshing acidity. The end result is an amazingly complex and profound wine that can age for years, even a decade or more.

