

2017 | Contempo Montepulciano d'Abruzzo



Region/Appellation: **Italy / Abruzzo**

Varietal/%'s: **100% Montepulciano**

Alcohol %: **13%**

Acidity: **5.7**

Residual Sugar (g/L): **3.8**

Special Designation: **DOC**



Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style and varieties of the wines offered under the Contempo brand will continually adapt to the wandering palates of the youthful wine consumer by exploring everything from the traditional to the avant-garde.

Abruzzo is generally known for its DOC level Montepulciano D'Abruzzo. Very ripe fruit consisting of the Montepulciano grape is grown in large amounts. Given the small area in which this is grown, it can be challenging to ensure the high quality the DOC demands. Contempo Montepulciano D'Abruzzo is one of those high quality examples.



Aged in stainless steel, the wine really shows its youth with bright cherry fruit, licorice, some spice and hint of blueberry. Light medium bodied, bright acidity and a nice, lengthy finish.



This is a nice wine to enjoy on its own or before a meal. Serve with pasta & meatballs, pomodoro or other tomato sauces, chicken or eggplant parmesan.



Just Wine Points - 92
Tastings - Silver Medal



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