

Niro

MONTEPULCIANO

COUNTRY Italy
REGION Abruzzo
GRAPES
100% Montepulciano d'Abruzzo

APELLATION
NOTABLE

Montepulciano d'Abruzzo DOC
Vegan Gluten Free

DESCRIPTION

Born in the Abruzzo, Niro represents the ancient winemaking traditions of a region where vines date back to the Roman Empire. Nestled between the Adriatic Sea to the east and the Apennines Mountains to the west, the areas of Vasto and Crecchio offer the perfect climate for highlighting all the exceptional characteristics of the Montepulciano d'Abruzzo grape. When crafting Niro, only the best fruit is selected and vinified following traditional techniques forgotten by modern technology. Niro undergoes a long maceration on the skins to extract all the richness of the Montepulciano grape. The resulting wine is intense and deep in color, lending the wine its name - NIRO - which in many Italian dialects means BLACK.

VINIFICATION

Hand-picked grapes from old vines (at least 30 years) are vinified employing traditional methods, including a long maceration of the skins at controlled temperature. The wine is refined in stainless steel tanks followed by a stay in large casks and a

COLOR

Intense ruby red with violet and purple nuances

NOSE

Red fruit, mulberry and sour cherry preserve aromas with notes of vanilla, cocoa, leather, licorice and black pepper.

PALATE

Rich and full-bodied on the palate, with long lingering taste and ripe, balanced tannins

ANALYSIS

Alcohol: 13.5%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Perfect accompaniment for meats such as roasted lamb, pappardelle with boar, and beef tenderloin. Also delicious with aged cheeses such as 5-8 year old Pecorino from Abruzzo.



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