

# BARONE CORNACCHIA MONTEPULCIANO D'ABRUZZO



100% Montepulciano. Deep ruby red color with violet-purple reflections. Complex, fruity bouquet with cassis, black cherry and herbs. Lush currant and black cherry fruit with velvety soft tannins and perfect fruit/acid balance. A wine of great harmony and intensity, it is Italy in a glass. The finish is long and smooth. Pairs well with grilled or roasted white and red meats, dishes flavored with mushrooms, garlic and rosemary. Excellent with polenta dishes, game and pasta. Organic.

In the province of Teramo, the estate dominates the fertile valley of the Vibrata, lying at 240 meters above sea level. The soil is calcareous and stony, which is excellent for drainage. The moderating breezes from the sea allow for perfect ripening of the fruit. Cornacchia currently has 80 acres of vineyard, and the vines are 20 to 40 years old. No herbicides or pesticides are used. The grapes are grown using organic practices. The grapes undergo 5 to 6 days maceration on the skins with a daily pumping over of the juice. Fermentation takes place in stainless steel at 82-86°F. The wine spends 6-8 months in casks of Slavonian oak.

L'Azienda Agricola Barone Cornacchia has an ancient tradition that has its roots in the late 16th century, when the Cornacchia family received, by the then Viceroy of Naples, the baronial title, and the task of monitoring the vast estate. This area has always shown its suitability for viticulture because it is characterized by hills with excellent exposure, stony limestone soil and an ideal microclimate, thanks to its proximity to the Adriatic Sea and the chain of the Gran Sasso mountains in the Abruzzo region of central Italy. Baron Filippo Cornacchia started growing Montepulciano vines at the end of the 19th Century and is considered the pioneer in the aging and bottling of Montepulciano in Abruzzo. Today the company is led by brother and sister Filippo and Caterina Cornacchia.

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## *Tasting Note:*

### CORNACCHIA MONTEPULCIANO D'ABRUZZO

100% Montepulciano. Aromas of cassis, black cherry & herbs; flavors of currant & black cherry; soft tannins & perfect fruit acid balance; harmonious & intense; long, smooth finish. Organic.

## *Shelf Talker:*

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