

# NONNO ANTONIO

## Vino Cotto

The love and passion for Vino Cotto is lost in the night of the times. Well aware of a must tradition carry on, Nonno Antonio wanted to dedicate himself personally to the preparation of Vino Cotto. He chose oak wood to be seasoned to feed the fires which slowly reduced the must, obtained from pressing of the Montepulciano grapes.

### Grapes

Montepulciano d'Abruzzo

### Winemaking

Cooking of the must over direct heat, adding fresh must, and fermentation in second and third passage oak barrels. fermentation temperature: 20 ° C.

### Ageing

36 months in oak barrels.

### Caratteristiche organolettiche, abbinamenti

Brilliant with extra-mature spicy blue-veined cheese, small cakes and melted dark chocolate, pastries with nuts and with all traditional Abruzzo's specialities.

