



# NATIVAE

## Montepulciano D'Abruzzo DOP

### APPELLATION

Montepulciano D'Abruzzo DOP



### GRAPES

Montepulciano

### WINEMAKING

Spontaneous fermentation with indigenous yeasts in cement tanks



### AGEING

In cement tanks until bottling, followed by a period of aging in the bottle



### ORGANOLEPTIC EVALUATION AND FOOD PAIRING

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

### SERVING TEMPERATURE

16/18°C

