

2019 | 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.



Plum with just a hint of licorice on the nose, blackberry and other dark fruits on the palate, with medium tannins and bright acidity.



Enjoy with smoked or grilled sausages, meatballs in marinara, Pomodoro, or other rich, red sauces, or savory eggplant parmesan.



Tastings - **Highly Recommended, Silver Medal, Best Buy**



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