

ANNONA

Montepulciano d'Abruzzo 'Modo Antico'

Denominazione di Origine Controllata
Loreto Aprutino 2018

Made in a "modo antico" or ancient way, this wine grown and vinified in Loreto Aprutino, nestled in the rolling hills of eastern, central Abruzzo. Our goal was to create a distinctive and unique Montepulciano that would be both terroir-specific, have beautiful fruit and moderate alcohol level. This wine is an artisan product, grown in the most natural way.

Varietals - 100% Montepulciano

Alcohol - 13.0%

Elevage - The wine was fermented and aged in 2500L concrete last used in the 1960s and recently restored. After 10 months in these vessels the wine is bottled unfiltered and unfinned. We love concrete both for its local history and because it allows the true character of the wine to show without adding oak flavors. The resulting wine offers pure flavors that better reflect the wine's origin. Concrete moderates temperature as well, resulting in more gradual changes in the wine's development. Unlike stainless steel, concrete is porous and will allow the wine to breathe and evolve.

Viticulture

This wine is made from biodynamically farmed grapes harvested by hand on September 15th. It's made from a single hillside vineyard at 230-250 meters. The only additives in the vineyard are copper and sulphur and a minimal amount of sulphur at bottling. Total Sulphur is under 30 parts per million. The grapes are fermented with indigenous yeast and without external temperature control. The soil is a calcium-rich clay with medium-sized rocks and stones.

Tasting Notes

"Tight and structured, floral and pure, with spicy flavors of dark fruits"

– Eric Asimov ***



Highlight on Abruzzo



Abruzzo is a region I've fallen in love with through my friendship with the family of Emidio Pepe in Turano Nuovo. His granddaughter, Chiara, introduced me to Stefano Papetti Ceroni who makes the De Fermo wines and we've collaborated on this project. Stefano's winery is located in Loreto Aprutino the same town where Valentini produces his excellent wines. The wine regions of Abruzzo sit between the coast of the Adriatic sea and the Appenine mountain range – neither of which ever seem more than 30 minutes' drive away. Given its unique location, and ideal exposure, this area is ideal for the production of expressive, high quality wine. Recently, there has been a surge in quality winemaking amongst small producers in this region. Although they are still among the minority, I am excited to work closely with one of the most talented producers.