Muraia Blend, Terre di Chieti

Terre di Poggio Origini · 2023



REGION	Abruzzo · Terre di Chieti
APPELLATION	IGT
GRAPE	Montepulciano, Cabernet Sauvignon, Merlot
TYPE	Red
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Take Me to Date Abruzzo Montepulciano D’Abruzzo Cabernet S., Merlot Ripe Fruit Spices Full Body Great Tannins

FOOD PAIRINGS

Pizza margherita, Aged pecorino, Wild boar ragù

PROFILE

Body	■■■■□
Acidity	■■■□□
Tannin	■■■□□
Fruit	■■■■□

ABOUT THE WINE

Indulge in the rich heritage of our Italian wine, a masterful blend combining Montepulciano d’Abruzzo, Cabernet Sauvignon, and Merlot, all sourced from the enchanting Abruzzo region. This exquisite wine displays a captivating ruby red color that invites you to experience the complexity within. The bouquet offers a sensory delight, filled with intense ripe red fruit aromas, intertwined with subtle hints of spice and vanilla. These notes create a rich and inviting aroma that sets the stage for what’s to come. On the palate, this wine reveals a full-bodied, harmonious character that balances bold richness with elegant nuances. Each sip delivers a sophisticated experience crafted for discerning wine lovers. Careful aging enhances this blend’s complexity. It spends 24 months maturing in barrels, where it develops deep layers of flavor and texture. After barrel aging, it undergoes another 12 months of bottle aging. This additional refinement softens the wine and ensures every glass reflects true craftsmanship and dedication to quality. Food pairing possibilities abound with this elegant Italian blend. It pairs wonderfully with hearty dishes such as roasted lamb, rich beef stew, and creamy mushroom risotto. The wine’s structured tannins and layered flavors also complement aged cheeses like pecorino and Parmigiano-Reggiano, enhancing every bite and sip. Whether you’re enjoying a special dinner or celebrating a meaningful occasion, this Italian blend elevates every moment.