Passo Cale, Riserva Montepulciano d’Abruzzo

Terre di Poggio Origini · 2022



REGION	Abruzzo
APPELLATION	DOC
GRAPE	Montepulciano
TYPE	Red
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Take Me to Date Abruzzo Montepulciano d’Abruzzo Red Berries Full Body Smooth Tannins

FOOD PAIRINGS

Wild boar ragù, Pizza margherita, Bistecca alla fiorentina

PROFILE

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

ABOUT THE WINE

Experience the captivating allure of our distinguished Italian wine from Abruzzo, with a brand new designer Label, a true symphony of intense flavors, ripe fruit, and subtle spice notes. This exceptional wine invites you to immerse your palate in a well-balanced and harmonious flavor profile. Each sip reveals fullness and savoriness that captivate the senses and leave a lasting impression. Crafted with the utmost precision, this Montepulciano d’Abruzzo Riserva undergoes a transformative aging process. It matures for a minimum of 12 months in Slovenian oak barrels. This careful aging method imparts remarkable depth and complexity to the wine. As a result, it achieves a refined sophistication that truly resonates with wine aficionados and casual enthusiasts alike. For the best tasting experience, serve the Passo Cale Montepulciano d’Abruzzo Riserva between 64–68°F. This temperature range allows the wine’s rich aromas and layered flavors to shine through beautifully. The wine’s versatility makes it an excellent companion to a wide range of dishes. It pairs wonderfully with robust first courses such as pappardelle al ragù, grilled steaks, roasted lamb, or hearty game dishes. Each pairing enhances your dining experience, highlighting the wine’s rich and refined character.