



DEA DEL MARE

MONTEPULCIANO D'ABRUZZO DOC

GRAPES

100% Montepulciano

VINEYARD AREA

The Montepulciano grapes are grown in select vineyards in the Pescara and Chieti provinces of Abruzzo, central Italy.

HARVEST

The grapes are carefully hand-picked in late September and early October. Our vineyard workers constantly revisit the vineyards so that the grapes can be selected at their optimum ripeness.

VINIFICATION

The grapes are destemmed, then gently crushed, in order to achieve the right balance between colour and tannins. Frequent remontage takes place before and during fermentation in order to obtain optimum colour extraction and soft tannins. The grapes are left in contact with the skins for 15 days prior to racking. Specially selected yeasts are added in order to start the fermentation which is temperature controlled at 26-28°C for 10 days. After racking the wine is inoculated with bacteria to induce malolactic fermentation at 20°C for 20-30 days.

TASTING NOTES

Displaying a deep purple colour with ruby tones, Dea del Mare Montepulciano d'Abruzzo captures the character of its native land. The nose reveals concentrated aromas of ripe black cherries, complemented by nuances of sweet spices and a touch of liquorice. On the palate, it is rich and full-bodied, with smooth, velvety tannins. The finish is long, layered with dark fruit and a hint of peppery warmth.

TO SERVE

An excellent match for classic Italian dishes such as lasagne, grilled lamb chops or aged cheeses. Its depth and balance also pair beautifully with hearty vegetarian options like aubergine parmigiana or slow-cooked lentils.

