



The winery, **Terre di Poggio**, is located in Poggiofiorito, a few kilometers from the Adriatic Sea. It is a territory with a strong vocation for wine production thanks to the optimum climate and soil conditions. The wines, which are of excellent quality, are the result of advanced wine producing technology and techniques implemented by the owner and oenologist. The history, climate and intrinsic characteristics of the land give these wines their personality and unique identity.

Muraia

Classification:
I.G.T.

Grape Variety:
Montepulciano d'Abruzzo, Cabernet Sauvignon & Merlot

Cultivation Area:
Hills of Poggiofiorito in the Chieti province of Abruzzo

Altitude:
300 meters above sea level

Process:
The must remains in direct contact with the skins for 8-10 days in stainless steel tanks. Here it remains at a controlled temperature in order to fully extract all the substances contained in the skins. The wine then ages in barrels for 24 months and later continues refinement in the bottle for an additional 12 months.

Tasting Notes:
The wine contains a ruby red color. The bouquet offers an intense, ripe, red fruit aroma with hints of spices. Full and complete, the taste is evenly balanced, providing hints of spices and vanilla. A full-bodied wine.

Serving Suggestions:
Muraia should be uncorked at least an hour before drinking to allow adequate aeration. This wine should be served between 64-68° F and can be enjoyed with main dishes, grilled or roasted meats, game and aged cheeses.

