



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.

Passo Cale – Montepulciano d’Abruzzo

Classification:
D.O.C.

Grape Variety:
100% Montepulciano d'Abruzzo

Cultivation Area:
Harvested in the Chieti territory, in southern Abruzzo

Altitude:
300 meters above sea level

Process:
After the first pressing, the grapes are transported to stainless steel tanks where they remain on the skins in order to extract all the substances contained in them. The wine is then aged in Slovenian oak barrels for a minimum of 4 months.

Tasting Notes:
This wine contains a ruby red color. Its bouquet is intense with a sense of ripe fruit and a slight hint of spices. It provides a well-balanced and harmonious flavor that is full and savory. It is slightly tannic and has a full body.

Serving Suggestions:
Passo Cale Montepulciano d’Abruzzo is best served at around 64-68° F and can be enjoyed with strong first courses or meat dishes.

