

PIETRA MAJELLA



Created over thirty five years ago, Cantina Miglianico is a large consortium of small Italian farmers who painstakingly manage the growing of Montepulciano grapes. For generations, these farmers have been growing the vines in the same traditional style as their forefathers. Finding it difficult to individually produce this wonderful wine cost effectively, the farmers joined together to create “Cantina Miglianico” – a separate entity which buys only the best Montepulciano and Sangiovese grapes grown on hillside vineyards, to produce their wine.

In literature, wines from this region have been raved about since 210 B.C.! Polibio, a Greek historian, wrote about the travels of Annibale and his stop here in the Abruzzo region. All of his soldiers, horses, and livestock were dying from “la scabbia della fame,” a contagious disease caused by famine. But once the horses and men drank the wine from Abruzzo, they were completely cured!

MONTEPULCIANO D'ABRUZZO

REGION: Abruzzo

WINEMAKER: Carmine Mancini

VARIETAL: At least 85% Montepulciano and
up to 15% Sangiovese

COLOR: Bright purple with lighter purplish reflections

BOUQUET: Vinous, tenuous and appealing

TASTE: Dry, soft and smooth with a spicy finish.

The fruit is underlying and subtle, not punchy as
in many other Montepulcianos

AGEING: 9 Months in oak barrels

FOOD PAIRING: Perfect with picnic fare
or with red meat dishes

SERVING TEMP: 68° F (20° C)

