

# BRIGANTI WINES



*ninco  
nanco*

## MONTEPULCIANO D'ABRUZZO D.O.C.

With a passion for freedom an active guardian of the vineyards of Abruzzo, this wine is in honor of Ninco Nanco, a dedicated patriot of Italy's independence and a believer in social justice, who represents the power and strength of the red wines from Abruzzo. Montepulciano is rich and bold with natural acidity, ripe red/black fruits, and robust herbal and spicy notes.

GRAPE	Montepulciano d'Abruzzo 100%
COLOR	Ruby Red
VINTAGE	2022
APPELLATION	Montepulciano d'Abruzzo DOC
ALCHOL CONTENT	13% vol.
YEARLY PRODUCTION	600,000 bottles
CULTIVATION	Pergola and Guyot System
PLANT DENSITY	1,600 vines per hectare
YELD PER HECTARE	24,250 – 26,455 lbs.
PRODUCTION AREA	Cupello, ABRUZZO
HARVEST PERIOD	October
WINEMAKING	Hand harvested and transported to winery within 30-40 minutes. Grapes are destemmed, crushed, and transferred to fermentation tanks. Daily pump-overs for extraction of color and tannins. Post fermentation, wine is transferred to concrete tanks, malolactic fermentation completed.
FERMENTATION TIME	7-10 days
REFINEMENT	Concrete
NOSE AND TASTING	Fresh and fruity, with aromas of black cherry, raspberry, and red plum, accompanied with delicate undertones of earth and spice. Medium bodied, lively acidity, followed by herbal notes of oregano on the finish.
PAIRINGS	Best paired with hearty, savory dishes such as Beef Brisket, Beef Bolognese, Pasta and Ragu, or Smoked Barbecue.
SERVING TEMPERATURE	64.4°F

