



The history of the San Lorenzo winery began as far back as 1890. Today, San Lorenzo is among the largest family-run wineries of Abruzzo, with 150 hectares in a single large plot that stretches over the crests of three hills. A lovely combination of tradition and innovation



MONTEPULCIANO D'ABRUZZO D.O.C. BIO organic

Region: Abruzzo

Wine: Colline Teramane D.O.C.G. Riserva

Grapes: 100% Montepulciano d'Abruzzo

Town: Castilenti

Vineyards altitude: 950 feet

Vineyards exposure: South

Vines average age: 20 years old

Vinification: The grapes are destemmed and crushed softly; alcoholic fermentation with wild yeasts (also called spontaneous fermentation) and maceration on the skins for 14/20 days.

Refining: 6 months in bottle

Nose: fruity, with aromas of fresh berries and mineral notes

Taste: the taste is fresh, well balanced and full flavored, silky, smooth tannins and its straightforward flavor make this wine very easy to drink.

Food Pairings: it matches well-structured first courses, barbecued meats, mature and strong cheeses, eggs, game, red meats in general.

SIZE: 750 ML
BOTTLES PER CASE: 6
UPC: 00850061002785

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