



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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**Eros Spinozzi Selections**