HOUSE OF TOWNEND

Montepulciano d'Abruzzo, Noi Cento, Roxan

Price	£11.99
Code	MONT360

A great Montepulciano from a really good producer who understands perfectly what fans of Montepulciano want - soft cherry and red fruits, an easy going character yet with good structure and body. Nicely weighted and showing sheer drinkability in abundance.

Tasting Notes:

Characteristic notes of mature red cherries on the palate and nose, lifted by a hint of oak, coffee notes and a touch of chestnut - the tannins are soft and mature. A fresh and enjoyable red.



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Specification	
Vinification	This wine comes from a series of vineyards that look toward the Pescari river, and is a blend of several vineyards and growers who work for the Roxan cooperative. The ripe Montepulciano grapes are hand harvested in small 25 kg baskets, sorted and sent to the winery, where they are received, destemmed and then crushed , with the pulp and skins then fermented in tank at a warm 22 degrees, with regular pumping over of the skins to extract good colour and natural tannins, whilst avoiding any drop of acidity. s amll proportion of the red wine is fermented in large Botte (2000 litre Slavonian oak casks)
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Abruzzo
Type	Red Wine
Grapes	Montepulciano
Vintage	2024
Body	Hearty, rustic and full flavoured
Producer	Casa Vinicola Roxan
Producer Overview	Roxan is located in the heart of Abruzzo, standing guard over the Pescara river valley, on a hill made up of layers of clay, sand and gravel soil.
Closure Type	Cork
Food Matches	Works with any tomato based pasta sauces, pizza, grilled meats.
Press Comments	Decanter, Highly Recommended – 91 points, April 2024: “Perfumed and quite delicate on the nose. Red and black cherry fruit with a lightly creamy note. Balanced with well-judged fruit expression. Refined tannins, a bit of gripe and toast, clove and cola. Classic with an elegant finish. Anyone would like a glass of this!”