



MONTEPULCIANO D'ABRUZZO DOC, ORGANIC WINE

Era, a line of mono varietal organic wines made with grapes from indigenous vines to emphasize the multi-territorial approach that embraces all of Italy.

INSPIRATION

Nature, complex and perfect in its simplicity.



CONSUMER SEGMENT

Consumers who are aware that healthy drinking is synonymous with feeling good. The ethical aspect is also very important: the production system of organic wines ensures greater respect for the environment.



BRAND

ERA (age), by definition, is a historical period marked by important events; for us, it was the first step toward the consciousness and acknowledgment of the wonderful environment in which we live and the strong desire to protect and preserve it for future generations.



DESIGN

Fresh, straightforward; the wine label design, which features simple and intuitive references to nature, is just as captivating as the wine.



WINE STYLE

Intense wine with a vinous and intriguing flavour on the palate; dry and soft, pleasantly long in the end.



ABRUZZO REGION

Classic Mediterranean climate with warm, dry summers and mild and rainy winters. In winter, despite the mitigating presence of the sea, cold spells from the Balkans can occur, with snow also along the coasts.





MONTEPULCIANO D'ABRUZZO DOC ORGANIC WINE



Montepulciano



Clay,
sandy,
calcareous



18/20 °C



VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27 °C



13% vol
750 ml



Deep, intense red colour with
violet highlights



Pleasant and fruity bouquet



Dry, and round on the palate.
The finish is full-bodied with
soft tannins and good acidity



Ideal with pasta courses and
red meat