



# ZACCAGNINI

## San Clemente Montepulciano d'Abruzzo D.O.C.

### TASTING NOTES



Deep purple with intense aromas of blackberry, black pepper, and leather; underscored by flavors of vanilla.



### VINEYARD & PRODUCTION INFO

**Vineyard location:** Bolognano, Abruzzo, Italy  
**Green status:** Sustainably farmed  
**Soil composition:** medium-textured clay  
**Vine training method:** espalier  
**Elevation:** 919 FASL  
**Vines/acre:** 6178  
**Average vine age:** 30 years  
**Production:** 4 tons per acre



### WINEMAKING & AGING

**Varietal composition:** 100% Montepulciano  
**Fermentation container:** Stainless steel  
**Maceration technique:** Oak vats  
**Type of aging container:** Neutral oak, then stainless steel  
**Length of aging:** 6 months



### TECHNICAL DATA

**Alcohol:** 12.5% abv  
**Residual sugar:** 5.5g/L  
**Acidity:** 5.8g/L



### PRODUCER PROFILE

**Winemaker:** Federica Lauterio  
**Total acreage of vines:** 6 ha  
**Winery production:** Ciccio Zaccagnini, S.p.A  
**Region:** Abruzzo



### REVIEWS

91 pts - BTI - 2015 vintage  
94 pts - BTI - 2014 vintage



### FOOD PAIRINGS

Assertive, full-flavored "country style" cooking such as: venison or rabbit stew; ossobuco; roast leg of lamb; spaghetti puttanesca; pasta with sausage, pepper and onions; roast duck with green peppercorn sauce.

