Giuseppe Savini "Rondineto" Montepulciano d'Abruzzo
ABRUZZO (ITALY)

The winery began in 1949, in true artisan style, under the patronage of Vincenzo Savini, and was then developed by Vincenzo's son, Giuseppe, who led it through both private and cooperative stages. After a number of years spent in a cooperative, Fattoria Giuseppe Savini has now gone back to its origins and is once again offering its traditional products directly to the consumer.

Grapes: 100% Montepulciano
Viniculture: Fermentation in stainless steel tanks with maceration for 15-20 days at 25-27°C. Refining in bottle for at least 3 months.
Alcohol: 12% vol.
Tasting Notes
Appearance: Ruby red
Nose: Violets, currants, light spice
Palate: Rich cherries , currants with light earthiness on finish
Suggested Pairing: Tomato based dishes, beef, hardy and unique cheeses such as Morbier and Cantal.

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Abruzzo Wine Region of Italy

Climate: With the Adriatic Sea on its eastern border and 65% of the terrain dominated by the Appenino range, the climate is variable from cool to wet in the higher inlands to warm and dry towards the Adriatic side.

Located 80 miles east of Rome and bordered by Marche and Lazio, the Abruzzo region is a hidden gem and mecca for quality value wines. The biggest wine growing area is located on the hills towards the Adriatic on rich argilla and limestone soil.

The DOC of Montepulciano was designated in 1968 which requires 85% of the wine to be Montepulciano and up to 15% of Sangiovese. In 2003 the area of Teramo was upgraded to DOCG (Montepulciano d'Abruzzo Colline Teramane). In addition to Montepulciano and Sangiovese other prominent grapes are Trebbiano and Bombino Bianco.

Montepulciano d'Abruzzo is often confused with Vino Nobile di Montepulciano a red blend from the Montepulciano region of Tuscany. Typically deep in color, with pepper and spice – it's a tremendous food fine due to its smooth and concentration of rich fruit.