



Torre Gajo Montepulciano D'Abruzzo

ABRUZZO (ITALY)

Torre Gajo is produced by a cooperative of growers located in the Montepulciano region.

Grapes: 100% Montepulciano

Viticulture: Limestone soil

Alcohol: 12.5% vol.

Tasting Notes

Appearance: Ruby red

Nose: Amarena cherry, light spice

Palate: Smooth, juicy red fruits with light earthiness on finish

Suggested Pairing: Seafood, red sauce dishes and cheeses



Abruzzo Wine Region of Italy

Climate: With the Adriatic Sea on its eastern border and 65% of the terrain dominated by the Appennino 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.