

MONTEPULCIANO D'ABRUZZO DOC TRAMBUSTI







Appellation: D.O.C.

🏶 Grapes Variety : Montepulciano 100%

Alcohol Vol. : 13.5 % Bottle size : 750 ml Region Abru770



Area of production: Abruzzo Alcoholic strength: 13%

Vine training method: Guyot and spurred cordon

Soil: medium-textured, clay Yield per hectare: 8-9 tonnes

Refining time: around two months in the bottle

Organoleptic characteristics:Obtained from the careful vinification of Merlot grapes, with a dark ruby red colour. Smooth to the nose, with hints of blackcurrant, blueberry and violets. Rich and deep on the palate, with very full-bodied tannins.

Serving suggestions: Particularly suited for grilled and roast meats, game and mature cheeses.

Tasting temperature: 16-18 °C







Chianti Trambusti was founded in 1934 by Orlando Trambusti, a wine lover and connoisseur who decided to turn his own natural vocation into a profession.

Today the company is a large wine making firm with modern, functional equipment used to produce and bottle top quality wines, while fully respecting its traditions and the territory. In the 2000s, the company returned to its territorial vocation, purchasing Tenuta Poggio ai Mandorli in Greve and restoring it to its original splendour.

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