



## Montepulciano 2017

A dry red wine with a controlled and guaranteed origin, made from Montepulciano grapes from Kamnik own vineyards. The grapes are groomed with a special care and the method of crop reduction is applied. This wine is characterized by a deep ruby red color that is intensified through the process of vinification with 5% of Vranec grapes. The nose is intense, revealing aromas of ripe blackberries and wild cherries. The taste is full-bodied and remarkable, with combined tastes of cappuccino and tobacco, finishing with a long aftertaste. The soft velvety tannins and the harmonic acids enable the several-year ageing capacity of the wine.

Pairing: with red meat specialties, foie gras with onion jam or with selected strong cheeses.

Recommended serving temperature: 13-15°C

**Alcohol:** 14% by Vol.

**Bottled:** April 2018

**Awards:** Sakura 2018, Japan – **Gold Medal**