



Authentic wine that shows through its elegant hints of blackberry and raspberry jam, typical of the cépage, spices like liquorice and black pepper and hints of mineral and graphite. An average of 35.000 bottles are produced.

Culinary pairing: grilled Chicken, Chitarra with meatballs, stuffed crepes timbale, polenta with sausages, stew with potatoes and cherry tomatoes, grilled lamb, veal with tomatoes and parmesan cheese.

DIVUS

Montepulciano d'Abruzzo DOP



Classification: Montepulciano D'Abruzzo DOP

Production Area: Loreto Aprutino (PE)

Grape Variety: Montepulciano 100%

Soil: Loam-Clay

Altitude: 250 mt

Farming method: Integrated Fight

Training Method: Tendone

Age of the vineyard: 30-40 years

Yield per hectare: 12.000 Kg per Ha

Harvest period: October

Alcohol: 14%

Serving temperature: 18°C

Divus was born in 1987 and tells proudly about the land where it comes from, the most ancient vines of the winery.

The grapes are selected and harvested by hand and taken in the winery to be destemmed and crushed. The must ferments in steel vats under controlled temperature and following delestage and remontage are done. The wine is then transferred in old barrels and barriques where it ages for a year. Aging continues in bottle to then present a fresh, tannic, soft, bodied, mature wine that gets better with time.

JAMES SUCKLING on Divus Montepulciano D'Abruzzo Doc 2016

Black raspberries, citrus, licorice, and bilberries make for a beautiful nose. While the medium-bodied palate certainly isn't the most concentrated for Abruzzo, it is all about elegance, purity and finesse. Drink now. 92 points

JAMES SUCKLING on Divus Montepulciano D'Abruzzo Doc 2017

Aromas of wild blackberry, dark plum and tar with herbal and earthy undertones. Medium-bodied with creamy tannins, chalky texture and bright acidity. Dusty, fresh finish. Drink now. 91 pts

Wine Enthusiast 92 pt + Editor's choice

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