

Passomadama

Montepulciano d'Abruzzo

Garnet–red color with purple reflections. On the nose it has a persistent mouth feel with outstanding notes of small red berries and herbal and vanilla notes.

100% Montepulciano

Appellation	Montepulciano d'Abruzzo DOC
Vineyard	Vines located on the hills of Roseto località Casal Thaulero, Colle della Corte and Vignafranca with soils of alluvial deposit, slightly calcareous and sandy-silt composition. Altitude of 70 mt. above sea level.
Vinification	Careful selection of the best grapes in the vineyard and hand harvest collection in boxes.Temperature-controlled fermentation in semi conical French Oak casks with post-fermentation maceration up to 18-20 days. Malolactic fermentation and aging on lees for at least 60 days. Aging in oak barrels for 14 months.
Pairing	Excellent both with red meat courses like braised, roasted and stewed meats and hard and mature cheeses.

PASSOMADAMA

Passomadama wines are born from the idea of the new generation of the Barba family. The family, with traces back to the fifteenth century, has been active for decades in the field of agriculture with one main goal: to enhance their best vineyards and make the most out of them. Barba is situated in an area with a profound agricultural position, an undulating landscape with with large bumps of almost flat and rounded sides, often interrupted by steep slopes favored by a mild and bright climate. Here, the summer offers long sunny days alternated with cool nights, whereas winter is mitigated by the influence of the nearby Adriatic Sea.