

Passomadama

Montepulciano d'Abruzzo

Intense ruby red wine with purple reflections. There is an outstanding aroma note of red berry fruits. It has a structured, full and soft taste with sweet and velvety tannins.

100% Montepulciano

Appellation	Montepulciano d'Abruzzo DOC
Vineyard	Vines located on the hills of Pineto, Atri, Santa Margherita and Casal Thaulero with alluvial and sandy-silt soils at 50-250 mt. above sea level.
Vinification	Hand harvesting of grapes in boxes followed by temperature controlled fermentation in stainless steel tanks with post-fermentation maceration of up to 18 days. Malolactic fermentation and aging on lees for at least 60 days.
Pairing	Excellent with strong first courses, roasted meats, herbal or savory dishes, sausages and pizza.

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.