Montepulciano d’Abruzzo

Cantina Miglianico

A juicy, smooth Italian red with ripe dark fruit, warming spice and plenty of freshness.

Country	Italy
Region	Abruzzo
Grapes	100% Montepulciano
Vintage	2024
Alcohol	12.5% ABV
Bottle size	750 ml
Style	Dry red, juicy and smooth
Suitability	Vegan and vegetarian



Tasting note

Plum and ripe dark fruit lead the way, with hints of tobacco, cedar and clove adding a savoury edge. The palate is generous and smooth, with soft tannins and a fresh, spicy finish. An easy wine to share around the table, with enough character for hearty food.

The producer

Founded in 1961 by Don Vincenzo Pizzica, Cantina Miglianico brought local farmers together to compete with Abruzzo’s larger wineries. The cooperative bottled its first wines in 1966. Today, around 300 growers farm 500 hectares in the Apennine foothills, maintaining a focus on the region’s signature grape varieties.

Winemaking

Montepulciano grapes come from Abruzzo’s rolling hills, where Adriatic breezes help retain freshness. Fermentation includes six to eight days of skin contact, with regular pump-overs for colour and flavour. Ageing in concrete tanks keeps the focus on the fruit, without adding oak flavours.

Food pairing

Pizza, rich tomato-based pasta, grilled sausages and lasagne. A great match for a Sunday roast.