DI SIPIO MONTEPULCIANO D'ABRUZZO

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DI SIPIO



This wine is obtained by delicate grape processing and a long maceration of the skin. which results in a pleasing body & mouthfeel. The wine is thick, enveloping and deep. Notes of morello cherry, liquorice, and berries elegantly characterize the wine. Extremely food friendly.



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The wine pours with inky red color in the glass. Aromas of ripe plums and cherries are balanced with dried sage and rosemary. The palate is lean with powdery tannins and savory character of the fruit. The finish is complex and pleasant.

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DI SIPIO BIANCO



STRUCTURED.
COMPLEX. ELEGANT.
These are the foundational characteristics of DI SIPIO wines. The

"Classic White" is a special blending of Falanghina (72%), Pecorino (15%) and Trebbiano (13%). In your senses the wine will surprise. In your glass the wine will explode. The taste is decisive and fresh with great balance. This is a special white made for appetizers of all kinds and is excellent with both seafood dishes and white meat recipes.

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