



Spinelli Montepulciano D'Abruzzo DOC

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| Country: | Italy | Region: | Abruzzo |
| Type: | Red | Varietal: | Montepulciano d'Abruzzo |
| Format: | 12 x 750ml | | |

| BC | AB | SK | MB |
|-------------|---------|----|----|
| +454629 | +799608 | | |
| Speculative | Open | | |

TASTING NOTES

Colour: Ruby red with bright purple hues.

Aroma: Generous aroma of red fruit and delicate spicy notes.

Taste: Soft, with good structure, balanced and with good length.

Food: Perfect for traditional Mediterranean dishes, it pairs very well with first courses with meat sauces as well as with red and white grilled meat. Great with several medium-aged cheeses.

AWARDS & ACCOLADES

2024 ~ 95 Points. "Rare is a Montepulciano with such a performing and proactive combination of density and softness. Creamy to the touch and then enveloping on the palate, a wine of superior souplesse and density, of excellent executive oenological cleanliness." - Luca Maroni, Apr/2025

2024 ~ "Montepulciano d'Abruzzo is primarily a red wine meant for immediate enjoyment, characterized by its light, refreshing red fruit profile. Its fresh cherry and berry are soft and delicate, complemented by a smooth, dry Italian finish. It pairs well with a meat sauce pasta dish or perhaps an oven pan of sausages and vegetables. A ready to drink, simple red wine." - Anthony Gismondi - Gismondi on Wine, Feb/2026

2023 ~ 93 Points. "Rich and concentrated since the violet aspect, the concentration brings density, volume and persistence to its perfumes and to its enveloping and balanced palate. Excellent cleanliness of vinification." - Luca Maroni, Jun/2024

2022 ~ 92 Points. - Luca Maroni, Mar/2023

2022 ~ "Over the course of many trips to Italy, I firmly believe that it's in Abruzzo that the breadth and depth of cuisine is perfected. And the wines – *Chef's Kiss*. A full and rich expression of the grape here, with liquorice, cherry, and plum in a rather lush expression. Plenty of spice to go with flower blossom and a juicy finish too. An easy match with meaty sauces, deep dish pizza, and grilled red meats." - Tom Firth - Culinaire Magazine, Sept/2025



For more information, please contact International Cellars Inc.
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