

# INALTO

INALTO  
VINI D'ALTURA DI ADOLFO DE CECCO



Tuesday, January 30, 2024

# INALTO

ABRUZZO ITALY

## PREMIUM ESTATE



**COLOUR** = Ruby red, bright. From the visual examination, we expect freshness and pleasure.

**BOUQUET** = With regards to the nose, you will need to wait about 20 minutes to really appreciate it. The first smell offers intensity, evoking red fruit, ripe cherry and plum. Immediately afterwards, the head rises with a bewitching spiciness, black pepper with slight undertones evoking hints of savoury, in no way unpleasant, meat stew.

**FLAVOUR** = In the mouth it comes across as refined. It does not seem like a canonical Montepulciano D'Abruzzo, because it is not. It is not too thick and invites one to drink. Here, Ofena's altitude and micro-climate soften the tannin and give the wine elegance, freshness and sensibility. In terms of body, excellent balance between softness and the freshness that remains its trademark. You immediately notice an excellent harmony with the hints noticed on the nose. The red fruit is always predominant, but now the black pepper becomes more evident and opens the door to a long finish that gently pinches the tongue.

**FOOD PAIRINGS** = Veal goulash with potatoes or pappardelle with wild boar.

**SERVING TEMPERATURE** = 16 – 18 Degrees C.

**GRAPE:**  
**100% MONTEPULCIANO**

2016 Inalto Rosso 13.5% Alc