



RADICA PAPAROCCO MONTEPULCIANO D'ABRUZZO

SKU: ITRPMD

Vigneti Radica has been through three generations of the Radica family winemakers: grandfather Rocco, father Antonio, Giacomo Radica today. The Radica family kept bulls for generations, which is reflected in the distinctive label design. The 30 hectares of Radica vineyards extend across four municipalities in the Abruzzo Region: Fara Filiourum Petri, Ari, Tollo and Ortona between the sea and the mountains. They use only their own fruit and the majority of their vineyards are now certified organic. Their wines are precisely made in a modern, fruit forward style which reflects the varieties and their origins. The core range offers a great value organic option for both trade and consumers, while the top red is a top quality example of Montepulciano.

The Paparocco Montepulciano D'Abruzzo is the estate's top wine. 100% Montepulciano from a vineyard of repute planted in 1973 at 200 metres above sea level on clay soils in Contrada Feudo, made from only the best selection of grapes, which after hand harvesting in late October, are left to dry slightly. Fermentation takes place in steel, followed by ageing in oak Tonneaux for at least 24 months. This is a serious, rich red rippling with flavours of dark cherry, balsamic, licorice and spice, with ripe, broad tannins rolling out across the back end – very impressive

