



VALLE REALE



PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo
Winemaker: Emmanuel Merlo
Total acreage under vine: 130
Estate founded: 2000
Winery production: 80,000 Bottles
Region: Abruzzo
Country: Italy

Valle Reale Montepulciano d'Abruzzo 2022

WINE DESCRIPTION

The organic Montepulciano grapes that produce this wine are sourced from two separate vineyards: Popoli and Capestrano. Capestrano's soaring summer temperatures and silty soils yield richness and structure. The rocky and exposed terrain of Popoli bestows fragrance and freshness. Spontaneous fermentation binds the raw materials into a sum that is greater than its individual parts-- a wine that is both rich and elegant, and that speaks clearly of its terroir.

TASTING NOTES

Bright ruby-red in color, this youthful red offers explosive aromas of blueberries, cherries, licorice, and sweet spices. On the palate, it is medium-bodied with plentiful acidity and a pleasant finish.

FOOD PAIRING

This wine can be served before a meal, but it pairs well with meatballs, tomato sauces, eggplant parmigiana, and risotto ai funghi.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Montepulciano d'Abruzzo DOC
Vineyard name:	The Valle Reale estate vineyards
Vineyard size:	75
Soil composition:	Pebbly and Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	990-1,485 feet
Vines/acre:	2,680
Yield/acre:	4 tons
Exposure:	Southeastern
Year vineyard planted:	2002
Harvest time:	October
First vintage of this wine:	2010
Bottles produced of this wine:	80,000
Certified Eco-Friendly Practices:	USDA Certified Organic Grapes

WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	75-79 °F
Maceration technique:	Racking
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Total SO ₂ :	77 mg/L

ANALYTICAL DATA

Alcohol:	12.4%
pH level:	3.33
Residual sugar:	0 g/L
Acidity:	5.32 g/L