



VALLE REALE



PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo
Winemaker: Emmanuel Merlo
Total acreage under vine: 130
Estate founded: 2000
Winery production: 8,600 Bottles
Region: Abruzzo
Country: Italy

Valle Reale Vigneto Sant'Eusanio 2020

WINE DESCRIPTION

The wine name is 'Vigneto Sant'Eusanio' and means 'Vineyard Saint Eusanio', as it takes its name from the vineyard, like all cru wines made by Valle Reale. Eusanio was a martyred Christian from IV century.

In 1999 the Pizzolo Family decided to restore an old vineyard of Montepulciano d'Abruzzo found on the property acquired years earlier.

Careful observation of the environment where the vineyard is situated and the passion for agriculture, a legacy of generations of a farming family, encouraged them to undertake an in-depth study of the origins of Montepulciano d'Abruzzo. For years, they have observed and experimented. Until 2007, the year in which they decided to invest their passion: producing wines by using only indigenous yeasts, facing the risk and patiently nurturing the spontaneous fermentation of the grape must. Then they perfected the pied de cuvee technique, thanks to the experience and passion of Enrico Antonioli, an expert wine maker who was trained in Burgundy in France. And in 2007, they decided to let nature speak for herself, in order to allow the incredible biodiversity found in the uncontaminated environment that surrounds Valle Reale to express all its richness, transferring the territory into the wines.

TASTING NOTES

As this Montepulciano is produced within a col mountain area, it comes out as a high-acidity red, which reminds of Pinot Noir.

FOOD PAIRING

Thanks to its acidity, it goes very well with lean dishes, accompanying very well delicate food flavors.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Montepulciano d'Abruzzo DOC
Vineyard name:	Vigneto Sant'Eusanio
Vineyard size:	2
Soil composition:	Stony
Training method:	Guyot
Elevation:	1,968 feet
Exposure:	Southeastern
Year vineyard planted:	2000
Harvest time:	October
First vintage of this wine:	2009
Bottles produced of this wine:	8,600
Average Wine Age:	19
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Vineyards:	Vigneto Sant'Eusanio
Certified Organizations:	Demeter
Sustainability Certification:	Demeter (biodynamic)

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	77 °F
Length of maceration:	12 days
Fining agent:	no fining
Type of aging container:	Stainless steel tanks
Size of aging container:	50L
Length of aging before bottling:	12 months
Length of bottle aging:	6 months
Total SO2:	49 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.24
Residual sugar:	0 g/L
Acidity:	5.79 g/L