



## Stella Montepulciano d'Abruzzo BIB 3L 2016

### WINE DESCRIPTION

Montepulciano d'Abruzzo grapes, grown in Abruzzo's hillside vineyards near the Adriatic Coast.

### TASTING NOTES

Dry, yet mellow, with smooth tannins and delicious aromas of black cherries, strawberries and herbs.

### FOOD PAIRING

An excellent complement to a date night or casual evening enjoyed with Italian cheeses, pizza or red meats.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Abruzzo DOC
Vineyard name:	Various vineyards in Abruzzo
Soil composition:	Sandy soil
Training method:	Pergola/Arbor-trained
Elevation:	900 feet
Vines/acre:	1000
Yield/acre:	5.6 tons
Exposure:	Various
Year vineyard planted:	1995
Harvest time:	September
First vintage of this wine:	1998
Bottles produced of this wine:	108,000

### WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	77 °F
Maceration technique:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
Length of aging before bottling:	5 months
Length of bottle aging:	4 months

### ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.4
Residual sugar:	<1.0 g L g/L
Acidity:	5.3 g L g/L
Dry extract:	29.2 g L g/L

### PRODUCER PROFILE

Estate founded: 1986

Winery production: 108,000 Bottles

Region: Abruzzo

Country: Italy