



VALLE REALE



## PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo  
Winemaker: Emmanuel Merlo  
Total acreage under vine: 130  
Estate founded: 2000  
Winery production: 120,000 Bottles  
Region: Abruzzo  
Country: Italy

## Valle Reale Cerasuolo d'Abruzzo 2018

### WINE DESCRIPTION

Made from 100% Montepulciano grapes, Valle Reale's Cerasuolo, which translates as "cherry-red," is a deeply colored rosé produced by a short maceration before separating the juice from the skins. Cool summer nights, windswept days, and thin, stony soils characterize the section of vineyard from which the fruit for this wine is sourced. Spontaneous fermentation initiated and carried out by indigenous yeasts add further to the complex aromas and flavors of this wine.

### TASTING NOTES

Intense salmon-pink in color, with generous aromas of sour cherry, strawberry jam and wild herbs. This wine is medium-bodied and fresh, with layers of bright fruit flavor, brisk acidity, and defining minerality that culminate in a long and balanced finish.

### FOOD PAIRING

Valle Reale Cerasuolo is recommended with grilled tuna, swordfish, quail, white meats, or mixed pasta salads.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Cerasuolo d'Abruzzo DOC
Vineyard name:	Popoli
Vineyard size:	74
Soil composition:	Pebbly and Clay-Loam
Training method:	Guyot Cordon Spur-pruned
Elevation:	984-1,476 feet
Vines/acre:	2,680
Yield/acre:	4 tons
Exposure:	Southeastern
Year vineyard planted:	2002
Harvest time:	End of September
First vintage of this wine:	2011
Bottles produced of this wine:	120,000
Certified Eco-Friendly Practices:	USDA Certified Organic
Certified Organizations:	USDA

### WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	30 days
Fermentation temperature:	61-64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months