



VALLE REALE



PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo
Winemaker: Emmanuel Merlo
Total acreage under vine: 130
Estate founded: 2000
Winery production: 127,000 Bottles
Region: Abruzzo
Country: Italy

Valle Reale Cerasuolo d'Abruzzo 2013

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:	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:	September
First vintage of this wine:	2011
Bottles produced of this wine:	127,000
Certified Eco-Friendly Practices:	USDA Certified Organic Grapes

WINEMAKING & AGING

Varietal composition:	100% Montepulciano d'Abruzzo
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

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.3
Residual sugar:	3 g/L
Acidity:	6.5 g/L
Dry extract:	25 g/L