



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 Vigneto di Popoli 2010

WINE DESCRIPTION

Because of its unique location, Valle Reale has redefined Montepulciano d'Abruzzo: at 1,100+ feet above sea level, Valle Reale's vineyards are nestled into one of Italy's most beautiful national parks. This rich wine is made from 100% Montepulciano d'Abruzzo grown in the oldest estate vineyards on soils rich in chalk, clay and pebbles. Harvested by hand in November, the grapes are gently pressed and macerated with the skins for ten days to ensure ideal color concentration and structure.

TASTING NOTES

Ruby-red in color, this wine is surprisingly concentrated. With silky tannins and layers of dark berry fruit and spices, this is a rich and aromatic Montepulciano d'Abruzzo. Full-bodied and firm, yet supple.

FOOD PAIRING

It is ready to be enjoyed with hearty pasta dishes, roasted poultry or lamb, and slow cooked ribs.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Montepulciano d'Abruzzo DOC
Vineyard name:	Popoli
Vineyard size:	25
Soil composition:	Pebbly and Clay-Loam
Training method:	Pergola/Arbor-trained
Elevation:	1,155 feet
Vines/acre:	640
Yield/acre:	3.6 tons
Exposure:	Southeastern
Year vineyard planted:	1950
Harvest time:	November
First vintage of this wine:	2000
Bottles produced of this wine:	80,000
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:	10 days
Fermentation temperature:	75-79 °F
Maceration technique:	Delestage
Length of maceration:	10 days
Type of aging container:	Tonneaux
Size of aging container:	500 L
Age of aging container:	Five years
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.4
Residual sugar:	0.1 g/L
Acidity:	5.7 g/L
Dry extract:	28.5 g/L