



VALLE REALE



PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo
Winemaker: Emmanuel Merlo
Total acreage under vine: 130
Estate founded: 2000
Winery production: 15,708 Bottles
Region: Abruzzo
Country: Italy

Valle Reale San Calisto 2015

WINE DESCRIPTION

San Calisto is Valle Reale's flagship wine. This muscular, yet refined, red is made from 100% Montepulciano grown in the San Calisto parcel, the oldest plot in the Valle Reale estate. This special vineyard is located in one of Italy's most beautiful national parks, surrounded by the majestic Gran Sasso mountain range. Here, the vines benefit from the high elevation, a wide diurnal temperature range, lots of cool breezes, and limestone-rich soils.

TASTING NOTES

Deep, ruby-red in color, San Calisto offers layered aromas of ripe blackberries and crushed black cherries, followed by spicy notes of cassis, leather, and Mediterranean wildflowers. On the palate, its firm structure is elegantly softened by its silky, rich mouthfeel.

FOOD PAIRING

Pair this wine with barbecued ribs, fresh berry coulis, mint-roasted lamb shank, or steak au poivre.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|---------------------------------|
| Production area/appellation: | Montepulciano d'Abruzzo DOC |
| Vineyard name: | The San Calisto vineyard |
| Vineyard size: | 10 |
| Soil composition: | Sand with skeleton |
| Training method: | Pergola abruzzese |
| Elevation: | 370 meters above sea level feet |
| Vines/acre: | 1650 hectares |
| Yield/acre: | 40q tons |
| Exposure: | Southeastern |
| Year vineyard planted: | 1952 |
| Harvest time: | October |
| First vintage of this wine: | 2000 |
| Bottles produced of this wine: | 15,708 |

WINEMAKING & AGING

| | |
|-----------------------------------|--|
| Varietal composition: | 100% Montepulciano d'Abruzzo |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 30 days days |
| Fermentation temperature: | 75-79 °F |
| Maceration technique: | soft pressing |
| Length of maceration: | 30 days days |
| Malolactic fermentation: | Yes |
| Type of aging container: | 12 months stainless steel + 18 months tonneau wood |
| Size of aging container: | 500 L |
| Age of aging container: | barrels of third passage |
| Type of oak: | French |
| Length of aging before bottling: | 18 months |
| Length of bottle aging: | 24 months |

ANALYTICAL DATA

| | |
|-----------------|----------|
| Alcohol: | 12.5% |
| pH level: | 3.35 |
| Residual sugar: | <0.2 g/L |
| Acidity: | 5.6 g/L |
| Dry extract: | 29.1 g/L |