



VALLE REALE



PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo
Winemaker: Emmanuel Merlo
Total acreage under vine: 130
Estate founded: 2000
Winery production: 40,000 Bottles
Region: Abruzzo
Country: Italy

Valle Reale Montepulciano d'Abruzzo 2019

WINE DESCRIPTION

The organic Montepulciano grapes that produce this wine are sourced from two separate vineyards: Popoli and Capestrano. Capestrano's soaring summer temperatures and silty soils yield richness and structure. The rocky and exposed terrain of Popoli bestows fragrance and freshness. Spontaneous fermentation binds the raw materials into a sum that is greater than its individual parts-- a wine that is both rich and elegant, and that speaks clearly of its terroir.

TASTING NOTES

Bright ruby-red in color, this youthful red offers explosive aromas of blueberries, cherries, licorice, and sweet spices. On the palate, it is medium-bodied with plentiful acidity and a pleasant finish.

FOOD PAIRING

This wine can be served before a meal, but it pairs well with meatballs, tomato sauces, eggplant parmigiana, and risotto ai funghi.

VINEYARD & PRODUCTION INFO

| | |
|-----------------------------------|----------------------------------|
| Production area/appellation: | Montepulciano 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: | October |
| First vintage of this wine: | 2010 |
| Bottles produced of this wine: | 40,000 |
| Certified Eco-Friendly Practices: | USDA Certified Organic Grapes |

WINEMAKING & AGING

| | |
|-----------------------------------|-----------------------|
| Varietal composition: | 100% Montepulciano |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 10 days |
| Fermentation temperature: | 75-79 °F |
| Maceration technique: | Racking |
| Length of maceration: | 10 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Stainless steel tanks |
| Length of aging before bottling: | 3 months |