



PRODUCER PROFILE

Estate founded: 1986 Winery production: 48,000 Bottles Region: Abruzzo Country: Italy

Stella Montepulciano d'Abruzzo 2022

WINE DESCRIPTION

Montepulciano d'Abruzzo grapes, grown in Abruzzo's hillside vineyards near the Adriatic Coast.

TASTING NOTES

Dry, yet mellow, with smooth tannins and delicious aromas of black cherries, strawberries and herbs.

FOOD PAIRING

An excellent complement to a date night or casual evening enjoyed with Italian cheeses, pizza or red meats.

VINEYARD & PRODUCTION INFO

Vineyard name: Various vineyards in Abruzzo

Soil composition: Sandy soil

Training method: Pergola/Arbor-trained

Elevation: 900 feet Vines/acre: 1000 Yield/acre: 5.6 tons Exposure: Various Year vineyard planted: 1995 Harvest time: September First vintage of this wine: 1998 Bottles produced of this wine: 48,000

WINEMAKING & AGING

Varietal composition: 100% Montepulciano Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 7 days 77 °F Fermentation temperature:

Maceration technique: **Pumpovers** Length of maceration: 5 days Malolactic fermentation: Yes Length of aging before bottling: 5 months Length of bottle aging: 4 months

Total SO2: 77 mg/L

ANALYTICAL DATA

Alcohol: 12.4% pH level: 3.33 Acidity: 5.32 g/L

