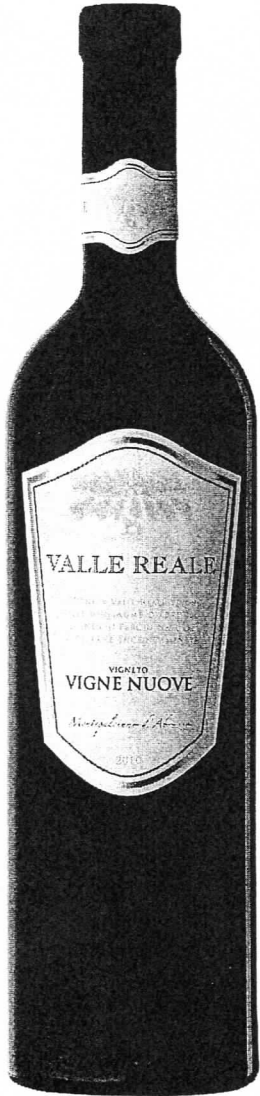




VALLE REALE
AZIENDA AGRICOLA



Vigne Nuove Montepulciano d'Abruzzo DOC 2011

WINE DESCRIPTION

The Vigne Nuove grapes are sourced from young estate vineyards which are cooled by mountain breezes and bathed in sunshine. This perfect microclimate provides the ideal growing conditions to produce high-quality Montepulciano. After fermentation in stainless steel, the final wine is accessible, delicious, and food friendly.

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 size:	33 acres
Soil composition:	Calcareous, Sandy, Pebbly, and Stony Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,150 feet
Vines/ acre:	2,680
Yield/ acre:	4.0 tons
Exposure:	Eastern
Year vineyard planted:	2002
Harvest time:	October
First vintage of this wine:	2004
Bottles produced of this wine:	80,000

WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	77 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	7 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	100 HL
Length of aging before bottling:	9 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.4
Residual sugar:	3.0 g/ L
Acidity:	5.8 g/ L
Dry extract:	28.8 g/ L

PRODUCER PROFILE

Estate owned by: Leonardo Pizzolo
Winemaker: Luciana Biondo
Total acreage under vine: 130
Estate founded: 2000
Winery production: 550,000 Bottles
Region: Abruzzo
Country: Italy

