

Stella



Montepulciano d`Abruzzo DOC Bag in Box 2016

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

Production area/appellation:	Montepulciano d'Abruzzo DOC
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:	108,000

WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	77 °F
Maceration technique:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
Length of aging before bottling:	5 months
Length of bottle aging:	4 months

PRODUCER PROFILE

Estate founded: 1986

Winery production: 850,000 Bottles

Region: Abruzzo

Country: Italy

