



# Producer Profile

Owned by: Leonardo Pizzolo

Winemaker: Luciana Biondo

Total acreage under vine: 130

Estate founded: 2000

Winery production total: 550,000

Region: Abruzzo

Country: Italy



# WINE FACT SHEET

# San Calisto Montepulciano d'Abruzzo DOC 2006

## **Wine Description**

San Calisto is Valle Reale's flagship wine. This muscular yet refined wine is made from 100% Montepulciano grown in the San Calisto parcel, the oldest plot in the Valle Reale estate. Located within one of Italy's most beautiful national parks, and surrounded by the Gran Sasso mountain range. This unique vineyard benefits from the high elevation, a wide diurnal temperature range, lots of cool, breezy ventilation 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. San Calisto is excellent with sharp cheeses, barbecued ribs, lamb, filet mignon or steak au poivre.

## **Vineyard Characteristics**

Production area/name of vineyard: The San Calisto vineyard

Size of vineyard (acres): 5

Soil composition: Limestone, calcareous clay and

pebbles

Training method: Pergola Elevation (feet): 1,320 Vines/acre: 1,000

Exposure: Southern/Southeastern

Year vineyard planted: 1970

Agronomist/Vineyard manager: Luciana Biondo

## Winemaking & Aging

Varietal composition: 100% Montepulciano d'Abruzzo

Harvest time: November
Winemaking consultant: Carlo Ferrini
First vintage of this wine: 2000

Number bottles produced of this wine: 14,000

#### Fermentation

Fermentation container: Stainless steel

Length of alcoholic fermentation (days): 8-10
Fermentation temperature (°F): 86-89
Length of maceration (days): 25
Malolactic fermentation: Yes

#### Aging

Aging container: French barriques

Size of aging container: 225 L Age of aging container: New

Cooperage: French oak: Troncais

Length of aging before bottling: 18 months
Length of bottle aging: 9 months

### **Analytical data**

Alcohol: 14.0% pH level: 3.3
Residual sugar (grams/liter): 2.7
Acidity (grams/liter): 6.9
Dry extract (grams/liter): 31



