



AMERICAN RED WINE

Vintage: 2022

Location: Italy

PROFILE

Montepulciano is one of the most widely grown red grape varieties in all of Italy and is grown almost exclusively in this region. This is a late season grape variety, and therefore requires warm climates to fully ripen. Thick skins lead to deep and dark colored wines when properly cultivated

It is common to find Montepulciano wines both oaked and unoaked. Oaked styles tend to have fruit notes richer in style complimented by hints of vanilla or mocha. Unoaked styles often have fruit notes that are more tart such as raspberry or cranberry balanced by floral and herbaceous notes. Montepulciano wines are also known to age very well

DETAILS

Bottling Date: 09/19/2023

Case Production: 200

ABV: 12.8

Residual Sugar: 2.5 %

Final TA: 5.6 g/L

pH: 3.33

Free SO₂: 44 ppm

Montepulciano

Available in 750 mL bottles

WINEMAKING

FERMENTATION

20 days

Montepulciano is one of the few reds that we import as juice instead of whole grapes due to the distance it has to travel. Upon arrival, juice was racked into a stainless steel tank and brought up to temperature in order to begin fermentation. Yeast for this fermentation was selected for its ability to soften high acid musts. Fermentation was completed in 20 days, after which the wine was racked off the lees and cold stabilized to encourage settling and to remove tartrates prior to filtration

AGING

11 months

This wine was briefly aged on American oak chips with a medium char toast for ten months. The wine begins the oak aging process after secondary filtration. Oak chips are removed prior to final filtration that occurs at the time of bottling

TASTING NOTES

Aroma

The nose is predominantly floral with distinct notes of violet complimented by more subtle aromas of ripe cherry and chalk

Taste

Dominant fruit notes of sun-ripened blueberry and a medley of red fruit are balanced by an incredibly subtle yet complex herbaceous and woody undertone. Slight effervescence.

Serving & Pairing Suggestions

Best served at room temperature. Try pairing this wine with a veal marsala

TASTING CHART

