

STELLA



PRODUCER PROFILE

Winemaker: Danilo Chini
Estate founded: 1986
Winery production: 850,000 Bottles
Region: Abruzzo
Country: Italy



Montepulciano d`Abruzzo DOC 2013

WINE DESCRIPTION

Made from 100% Montepulciano d'Abruzzo grapes, grown in hillside vineyards near the Adriatic coast of Abruzzo. The grapes are harvested in October, destemmed, crushed, and fermented in stainless steel tanks to preserve juiciness and softness.

TASTING NOTES

Bright ruby-red in color, with delicious aromas of black cherries, strawberries, and herbs, Stella Montepulciano d'Abruzzo is dry, mellow, and concentrated. It is best enjoyed young, in order to fully appreciate its fruity varietal character.

FOOD PAIRING

Enjoy with typical Italian dishes, red meats, pizza and cheese.

VINEYARD & PRODUCTION INFO

Production area/ appellation:	Montepulciano d'Abruzzo DOC
Vineyard name:	Various vineyards in Abruzzo
Soil composition:	Clay and limestone
Training method:	Pergola/ Arbor-trained
Elevation:	900 feet
Vines/ acre:	1000
Yield/ acre:	5.6 tons
Exposure:	Various
Year vineyard planted:	1995
Harvest time:	October
First vintage of this wine:	1998
Bottles produced of this wine:	90,000

WINEMAKING & AGING

Varietal composition:	100% Montepulciano d'Abruzzo
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

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Residual sugar:	1.8 g/ L
Acidity:	5.6 g/ L
Dry extract:	25.0 g/ L

