

STELLA



PRODUCER PROFILE

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



Sangiovese Puglia IGT 2011

WINE DESCRIPTION

The quintessential Italian red, Stella Sangiovese is made from 100% Sangiovese grown on gentle hillside vineyards and harvested in September. The fermentation in stainless steel tanks enhances the true, fruity character of Sangiovese. After brief aging, Stella Sangiovese is released on the market ready to be enjoyed.

TASTING NOTES

Ruby-red in color with ripe berry aromas, Stella Sangiovese offers a well-rounded, elegant body. Boasting a bright and pleasant acidity, Stella Sangiovese is the ideal food wine.

FOOD PAIRING

Pairs well with bruschetta, carpaccio, pastas with tomato sauce, and wild boar meat.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards
Soil composition:	Clay
Training method:	Spurred Cordon
Elevation:	680-800 feet
Vines/acre:	1,700
Yield/acre:	3 tons
Exposure:	Various
Year vineyard planted:	1985
Harvest time:	August-September
First vintage of this wine:	2001
Bottles produced of this wine:	24,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7-14 days
Fermentation temperature:	68-77 °F
Maceration technique:	Racking
Length of maceration:	7-14 days
Malolactic fermentation:	Yes

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.4
Residual sugar:	4.0 g/L
Acidity:	5.5 g/L
Dry extract:	33.0 g/L