

## VINIFICATION



**GRAPE BLEND**  
100% Montepulciano

### MACERATION AND FERMENTATION

The grapes were handpicked and put in small containers to ensure grape quality. Then the small containers were gently emptied in the winery. The grapes were crushed and destemmed. Maceration and fermentation took place in stainless steel tanks. Must remained in contact with the solid part of the grapes for 25 days at the temperature of 24°C. Daily pumping over and délestage guaranteed the extraction of polyphenolic compounds (colour and tannins).

### AGING

The wine is aged in new french oak barrels for 18 months, and bottled. The wine aged for another 9 months in the bottle before sale.



## THE PRODUCER



Watch the interview with the producer on [www.vinoparlante.it](http://www.vinoparlante.it)

### LOCATION

The **Valle Reale Estate** is surrounded by national parks in the green and uncontaminated mountains of the Abruzzi region. This area is completely different if compared to the rest of the Abruzzo D.O.C. appellation district - placed in the crowded Adriatic sea coast where most of the vines growers are located. Valle Reale is one of the few producers dedicated to the exploitation of these wild mountains which, indeed, are the original habitat of the Montepulciano d'Abruzzo.

The proximity to the mountains guarantee wide temperature ranges between



day and night and summer and winter allowing a natural slow maturation of the grapes, reached only at the beginning of November. All the peculiarities of this area meet in the wines, characterized by a full maturity of all components, combined with a fresh elegance of perfumes with articulate aromatic complexity.



## IL PROGETTO

*il vino italiano si racconta*

**VINO PARLANTE®** è un marchio che identifica una selezione di **vini di qualità** realizzati da produttori scelti per la **volontà di raccontarsi** ai consumatori, per l'impegno nella **valorizzazione del territorio** e per il **corretto rapporto qualità prezzo**.

**TALKING WINE® - The Italian wine talks to you**  
**VINO PARLANTE®** is a brand that identifies a selection of quality wines by producers chosen for the wish to tell their own story, for their care in enhancing their region and for the right price quality ratio.

a cura di  
a project by



in collaborazione con



Cooperativa di ricerca vitivinicola convenzionata con il Dipartimento di Produzione Vegetale dell'Università degli Studi di Milano.



[www.vinoparlante.it](http://www.vinoparlante.it)



TEAR OFF



**VALLE REALE**  
**SAN CALISTO**  
MONTEPULCIANO D'ABRUZZO  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
V.Q.P.R.D. RED WINE 2006

BOTTLED BY: VALLE REALE - POPOLI - ITALY  
ALC.14% BY VOL. NET. CONTENTS 750 ML - PRODUCT OF ITALY  
IMPORTED BY: WINEBOW INC. NEW YORK, N.Y.

CONTAINS SULFITES



**GOVERNMENT WARNING:**(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

## in Short

An elegant red wine with a great structure that comes from a generous variety, Montepulciano is the symbol of Abruzzo's winemaking lore. As it is poured into the glass the wine sets free its astonishing bouquet; the great complexity is due to the peculiarities of the production site, to its climate conditions and to the talent of the producer, who also has the merit of developing this uncontaminated mountain area in the green heart of Central Italy. To support this wine power properly, we can imagine it with roasted or braised red meat, or even better with regional recipes like lamb with olives "*alla abruzzese*". Enjoy it!

### FIRST IMPRESSIONS

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## THE WINE

### APPEARANCE

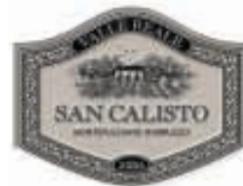
The wine shows a wonderful, intense, ruby red colour. The shade is purple, lively and deep, limpid and clear. It has a good consistence, which allows the wine to flow gently in the glass: a warning of the consistence and concentration that we will find in the taste.

### AROMA

The wine gives off a variegated selection of aromas, with fruits of the forest, blackcurrant and cherry jam. The spices that follow, prove a genuine, firm personality, sometimes peppery. Some toasted hints remind us of coffee and liquorice, ending with firm floral and animal impressions, eglantine and leather.

### TASTE

The taste is charming, with fruity, sweet and mature tones, made precious by all the sensations smelled by the nose. The tactile sensations pass from the alcoholic heat to the fruity sweetness, stopping on a thick, well weaved pattern of tannins, which elegantly ends with a sapid, spicy hint.



## AT THE TABLE

### FOOD PAIRING

A wine for great occasions, it can be served with the great dishes of Italian cuisine. This wine will be perfect with red meat roasts, stews, but also with quite wild flavours, like abruzzese lamb with olives.

### SERVING SUGGESTIONS

Uncork accurately the bottle well in advance, and serve in large, transparent, tulip shaped goblets: pour a small quantity and let it oxygenate slowly, with brief rotations of the glass.

### STORING SUGGESTIONS

It's a wine of great breed, able to offer immediately great but pure satisfaction. If well preserved, in a good, fresh cellar, with a laid bottle, it can develop its charm for over ten years. It will reach its best maturity and complexity after eight years from the harvesting.



More info on [www.vinoparlante.it](http://www.vinoparlante.it)

## THE GRAPE VARIETY

### MONTEPULCIANO ORIGIN OF THE NAME AND HISTORY

The origin of this variety is still unknown; probably it derives from the homonymous town near Siena. It is often mistaken for the **Sangiovese**. The confusion comes from the wine made in Montepulciano (Now **Vino Nobile di Montepulciano DOCG**), which is made from Sangiovese grapes.

### DIFFUSION

Its cultivation is widespread in the centre and the south of Italy. It is very common in Abruzzo, for this reason in 1968 the denomination **Montepulciano d'Abruzzo Doc** was established for the wines made in this region. Montepulciano grapes are also present in Marche, Lazio and Puglia (centre and south of Italy).



## THE REGION

Valle Reale estate is in the heart of **Abruzzo**, close to National wildlife parks of Majella and Gran Sasso. The grapes for this wine are grown in the vineyards surrounded by mountains at 350 meters above the sea. Soils, exposures and Montepulciano create an ideal mix for vine-growing.

The soils are gravel and sandstone with an excellent water drainage. Here, on the top of the hill, sugar and acid concentration, phenolic compounds and varietal aroma in Montepulciano grapes reach a well-balanced level. The wine can be aged for long time.



## THE YEAR

As far as the climate is concerned, 2006 was a good year. In May and June the rain provided the water necessary to grow the vines. Autumn was warmer than usual with some rainfalls that allowed the full ripening of the berries. The large range between the highest temperatures of the day and the lowest of the night allowed Montepulciano grapes to concentrate the varietal aroma before the harvest, in mid-November.

