
VALLEVO MONTEPULCIANO D'ABRUZZO



Region: Abruzzo, Italy

Appellation: Montepulciano D'Abruzzo DOC

Grapes: Montepulciano

Farming: Conventional and non-certified organic

Age of vines: Planted in 1996

Altitude, Aspect & Soil Type: 150 M, S Facing, Clay

Typical Harvest Time: Second half of October

Maceration & Fermentation: 10 days on the skins, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 12 months in stainless steel

Finishing: Fined and filtered, no cold stabilization

Production: 115,000 bottles annually

Notes from Oliver:

Vallevò is a small co-operative winery in the Abruzzo region, near Chieti. Helmed by Gianni Pasquale, the wines of Vallevò are exactly right for everyday - flavorful, honest, well-made, and at a perfect price. In a sense this is an importer's highest achievement; it's pretty easy to find good wine at \$50 a bottle, but very difficult at less than \$10. I recommend all of Vallevò's offerings wholeheartedly.

Montepulciano makes some famous top-end big reds here in the Abruzzo, but the variety also makes amazingly good inexpensive red wine, far better than comparable Sangiovese. Aromas and flavors of black plum, black cherry, herbs, and black olives surround a wonderful meaty texture, with enough chewiness to make the wine stand up to food. This is the ideal 'spaghetti red,' at a price that will bring a smile to your face every time you open a bottle.