

# Montepulciano

## DESCRIPTION:

A great food-pairing wine with moderate acidity and notes of dark berry and barrel spice. Try this easy drinking wine with your favorite lasagna or spaghetti.

## PRODUCTION METHOD:

All of our red grapes are hand-picked at peak of ripeness to ensure a full-flavored and well-rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins, and then barrel-aged in medium toasted French hybrid oak barrels.

## PAIRINGS:

Save this wine for beef brisket, roasted pork shoulder, or a black bean burger. Spaghetti, lasagna, and aged cheddar also pair perfectly.



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Serving Temperature: 64° F

Cellar Life: 5 years

Appellation: Sierra Foothills, CA

Residual Sweetness: 0.0%

PH (Acidity): 3.53

Alc. By Volume: 13.8%

Product UPC: 728284001826

## INSPIRATION:

*The development of von Stiehl red wines has taken us to Italy! Montepulciano is a medieval and Renaissance hill town and commune in the Italian province of Siena in southern Tuscany. With so many common varietals on the shelf, we seek to experiment with and provide wines not common among Wisconsin wineries. Try this small-batch offering before it disappears!*

## Our Mission

*To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!*

