

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:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in 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.

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!

Serving Temperature: 64°F

Cellar Life: 5 years

Appellation: Sierra Foothills, CA

Residual Sweetness: 0.0%

Alc. By Volume: 13.8%

Product UPC: 728284001826



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OUR MISSION:

To create an innovative and diverse wine experience.

