ITALO PIETRANTONJ

Montepulciano d'Abruzzo (Black Label)

REGION/ ORIGIN	Abruzzo / Montepulciano d'Abruzzo D.O.C.
VINTAGE	2022
VARIETALS	100% Montepulciano
ALCOHOL	13%
FERMENTATION	Stainless steel Selected yeasts
AGING	6-8 months
BARREL TYPE/ YEARS IN USE	Slovonian oak 40 HL vats, neutral
FILTER/FINING	None
TOTAL SULFUR RS	76 mg/l 2.4 g/l

WINEMAKER	Alice Pietrantonj
WINERY ESTABLISHED	1830
VINEYARD(S)	Estate fruit
AGE OF VINEYARD(S)	10-30 years old
SOIL TYPE	Medium-textured clay
VINEYARD(S) ELEVATION	340m
FARMING METHODS	Vertical trellised, Guyot
HARVEST TIME	Mid October

Unique in the entire world, in 1893 two 37,000-gallon tanks were hand dug below the street level next to the cellar to store wine. 14 meters deep, lined with Murano glass tiles, and remarkable.

With records dating back to 1791, and an official start in 1830, the house of *Italo Pietrantonj* is as old as it gets for wineries from Abruzzo (literally the oldest). Eight winemaking generations deep and in the town of Vittorita, Pietrantonj is rich with family heritage and tradition. The winery is now run by two sisters, Roberta and Alice, whose great-great-great grandfather Niccolo was the first certified winemaker in the Abruzzo region, gaining a diploma from the Royal School of Conegliano Veneto in 1889. The estate farms just over 60 hectares of estate vineyards high up in the rolling hills of the Apinine Mountains. To this day, the house shows off its 9,500 gallon oak and walnut barrels (now lined with stainless steel for preservation and continued use) from 1870, and two 37,000 gallon tanks lined with beautiful Murano tiles that were built in 1893. A house with as much history as their wines have depth and intrigue, the classic wines of Pietrantonj are not to be missed.

'The Pietrantonj production philosophy dictates that the maturation of red wines is carried out in oak casks of medium and large capacity, in order to ensure that the qualities of the grape are faithfully preserved'

The *2022 'Black Label' Montepulciano d'Abruzzo* is a wine made in the traditional style as homage to the old family winery. After a slow fermentation, the wine is aged in large oak vats for 8 months, which offers sweet spice flavors of anise and dried tobacco in the mouth with a hint of cocoa on the finish, and then bottled. It is a lovely wine full of dried floral and fruit notes complemented by soft leather and earthy aromas offering plenty of full flavors yet staying very pure and fresh so that the fruit is not masked, nor is too heavy in body. It is a lovely accompaniment to all sorts of game, as well as pasta dishes with hearty sauces.