



## ORGANIC MONTEPULCIANO LUIGI VALORI ABRUZZO

A botanist who turned his attentions to wine in 1996, **Luigi Valori** shows us how interesting and immanently pleasurable Montepulciano can be when cultivated with knowledge and thoughtfulness. Grown organically at limited yields by an expert in the peculiarities of this vine, Montepulciano can make finely-structured, even regal, wines of character, depth, and delightful detail. Located in Teramo at Abruzzo's northern edge near the Marche border, Valori's vineyards are certified **organic**.

**"You need all the science and stainless steel to make clean wine,  
but you need the human senses to make great wine."**

"When you grow completely organically," continues Luigi Valori, "an interesting thing happens to the grapes. The skins become very thick." Reacting to mild toxicity of the copper sulfate so common in organic farming, vines produce smaller berries with thicker skins. Of course, along with seeds and stems, skins are the dominant factor in grape/wine character. They hold pigments, tannins and hundreds of other polyphenols, essentially a sprawling hodgepodge of chemical compounds that make up the fruit and are therefore passed on – at times transformed – to the wine. Vinification itself is a deeply transformative process relying in absolute terms on the raw materials, a widely understood fact that prompted the most common of modern wine aphorisms: *"Wine is made in the vineyard."*

Additionally, Abruzzo has a long tradition of over-producing in the vineyard, sending soft, sweet but ultimately vapid fruit into a vinification sequence that alone can hardly pull the complex mix of hundreds of chemicals – necessary raw material for wines of character, depth, and complexity – out of a magic hat. Ironically, the true bane for mass-production in wine? *Not enough* chemicals!

At least where Montepulciano from Abruzzo is concerned, we know one man won't stop striving for true, lasting greatness. As Valori explains, **"My goal is to grow perfect grapes."**

### MONTEPULCIANO D'ABRUZZO

Grown in Sant'Omero in Abruzzo's Teramo province, 100% Montepulciano harvested in the second half of October from 18-40 year-old vines and fermented in stainless.

*2015: Dark ruby red; delicious and quite flattering, with scents of tobacco, black berries, some cherry, and a hint of cedar. Powerful on the palate but also juicy and forward, with lush dark red fruits, oriental spices, and round tannins. **Fantastic Italian red wine buy!***

*Thank you for your time and for your interest in Connoisseur Wines.*

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