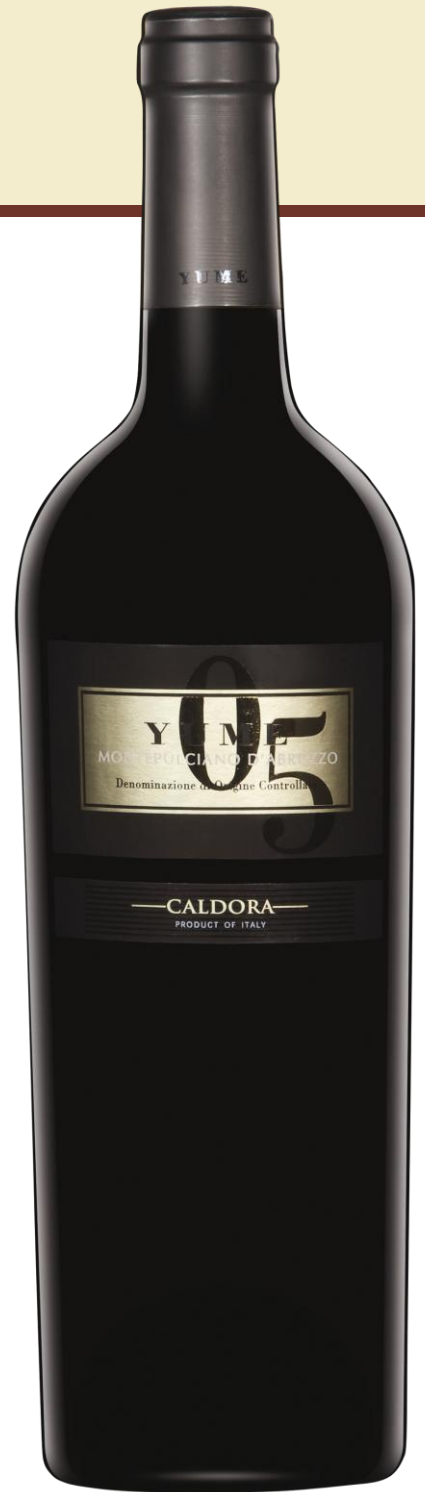




# CALDORA

## Montepulciano d'Abruzzo Yume DOC 2011

<b>Region</b>	Abruzzo, Italy
<b>Winemaker</b>	Marco Flacco & Alberto Antonini
<b>Grape Type</b>	100% Montepulciano d'Abruzzo
<b>Production</b>	5,000 cases
<b>Alcohol</b>	14%
<b>Vinification</b>	Extraction of must for 10%. During the first days, fermentation at low temperature allows a good extraction of polyphenols, responsible for the red colour of the wine. Then control of the temperature at 27°C. Malolactic fermentation, refining into American wood barriques for about 6 months (60% French oak – 40% American oak barrique).
<b>Vineyards</b>	Sourced from a very old single vineyard owned by a center for drug rehabilitation. As part of the recovery, the men and women at the center care for the vineyard. "Yume" is the Japanese word for "dream".
<b>Tasting Notes</b>	Red ruby with garnet highlights. Intense and persistent, a spicy aroma with hints of chocolate and tar but never to dominate over its copious fruit. Good structure, good tannins and well-balanced. Good with rich main courses, typical Abruzzo's salami and with roasted and stewed meat.



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