



## Il Mostro

2021

# 'STRIGA'

*Cerasuolo d'Abruzzo | Abruzzo - Italy*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Montepulciano

**Vineyard:** Marchesani Vineyard in  
Abruzzo

**Vine Age:** 20-years-old

**Soil Type:** Rocky limestone

**Viticulture:** Certified organic - dry-  
farmed

**Fermentation:** Native – stainless-steel

**Skin Contact:** None – just at the press

**Aging:** 6 months in stainless-steel  
tanks

**Alcohol:** 12.5%

**pH:** 3.2

**Total Acidity:** 6 g/L

**Total SO2:** 75 ppm

**Total Production:** 1250 cases

**UPC:** 8032611771644

### About

Today's modern vampire tales can often be traced back to the striga, which is a catch-all term used to describe Slavic monsters whose souls have been sullied by black magic. The term 'striga' derives from the Latin word *strix*, which translates to 'owl,' but it more generally refers to winged omens of death. Striga, which were once humans, drink blood as their sole food source, with a strong preference for human blood. This Montepulciano rosé, with its beautifully cherry red color, resembles the main, iron-rich sustenance of the demonic Striga.

The grapes were hand-harvested from a southeast facing vineyard at 190-200 meters above sea level. They were crushed immediately once back at the cellar, and fermented with native yeasts in stainless steel tanks. The wines remained there to age for 6 months, prior to being bottled unfiltered and unfiltered, with just a 75 ppm dosage of sulfur.

### Tasting Notes

Deep cherry in color, with a fruity and vinous bouquet. The palate is harmonic and soft but with good acidity and notes of cherry, boysenberry, and oregano. The finish is round and juicy.