



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.