

TORRE DEI BEATI

LORETO APRUTINO

“rosa-ae” Montepulciano d’Abruzzo DOC Cerasuolo

It is at our estate the first Montepulciano expression of a vintage and the first indicator of its quality. The extreme selection operated in the vineyard and on the sorting table gives the wine good body and maturity, enriched by fresh flavours due to the low temperature fermentation, as a further proof of the Montepulciano flexibility.

VARIETY: Montepulciano 100%

VINEYARD:

extent 13 Ha

altitude 300 m/above sea level

orientation SE, NO

TRAINING: Abruzzo curtain 2,50 x 2,50 meters

spurred cordon 2,50 x 0.75 meters

PLANTING YEAR: 1972, 1995

SOIL: clay-limestone

YIELD: 70 hl/Ha

FERMENTATION: Steel, a half from bleeding out of the reds, after cold pre-maceration, and a half from direct, very light pressure of whole, not destemmed bunches. Fermentation at 15-16° C

AGEING: Steel

ALCOHOL: 13,5 - 14% according to the vintage

SERVING TEMPERATURE: 13-14° C

TASTING NOTES: the typical, bright, violet-shaded cherry colour and the visual perception of good density, are followed by fresh and rich flavours of strawberry, pomegranate and cherry, enriched by elegant flowers among which the rose is emerging.

The volume is full and well balanced between the smoothness, due also to the alcohol, and the good acidity and minerality, making long the mouth persistence and stimulating the final. The peculiar character makes the wine very pleasant and flexible in meeting several kinds of dishes, ranging from Italian antipasti to first courses, like pasta or legumes and cereals soups, to main courses of white meat or sauced fish. Perfect with the “Brodetto alla vastese”.

