



VINITY  
WINE COMPANY

## Torre dei Beati

### Montepulciano d'Abruzzo, "Cocciapazza"

**Appellation:** Montepulciano d'Abruzzo DOC

**Type:** Dry, red

**Varietal:** 100% Montepulciano

**Certified Organic**

**Cocciapazza** gets its intriguing sobriquet from the old name given by the locals to the area where the vineyard is planted. Coccia pazza literally means "crazy head" in the Abruzzese dialect. The family felt the nick-name would suit the extra effort used in making Cocciapazza. The grapes for this wine are gathered in repeated harvests, in general, three-per-vintage. Only bunches from plots with the best soil and climate conditions are chosen, followed by a rigorous sort in the winery, to create this full-bodied, cellar-worthy wine.

#### Tasting Notes

**Color:** Deep and dense ruby red, showing violet shades when young.

**Bouquet:** Dark fruit, spice and earth typical of old-vine Montepulciano.

**Palate:** Rich, red fruit balanced with the broad spice notes – black pepper, licorice, balsamic, chocolate and tobacco. Full in the mouth but silky with mature tannins adding texture to the round and velvety long lasting finish.

**Alcohol:** 13.5-14.5% depending on the vintage.

**Serving Temperature:** Chilled 18-20° C (64 -68° F).

#### Pairing

Perfectly matches with a great steak, a baked lamb with wild mountain herbs, lentil or bean dishes and hearty stews.

#### Vineyard Notes

**Production Area:** From a 2 hectare vineyard in the Loreto Aprutino planted in 1972.

**Elevation:** 250 meters a.s.l.

**Exposure:** Rolling terrain with several orientations.

**Soil:** Clay-limestone.

**Training System:** Pergola abruzzese (Abruzzo pergola).

**Yield:** 50 hl/ha.

#### Winemaking Notes

**Vinification:** Fermented in steel tanks.

**Aging:** 20-months in French oak barriques.



*Torre dei Beati is named for a detail of a 14th century fresco, which adorns the local church of Santa Maria in Piano. In the representation of the Judgement Day, the "Tower of the Blessed" ("Torre dei Beati") is the final goal of souls who have reached the afterlife. This parable of reaching for perfection inspired the aim of the winery at its inception in 1999. From the beginning, through careful selection in the vineyard and meticulous sorting at the winery, only the best native grapes would be allowed to reach the fermentor. The winery is owned and run by husband-and-wife team Adrianna Galasso and Fausto Albanesi. Fausto's father-in-law, Rocco, planted the first Torre dei Beati vineyard in 1972 and handed over control in 1999. The couple quickly converted the estate to organic farming in 2000.*