



VINITY  
WINE COMPANY

## Torre dei Beati Montepulciano d'Abruzzo, "Mazzamurello"

**Appellation:** Montepulciano d'Abruzzo DOC

**Type:** Red, dry

**Varietal:** 100% Montepulciano

**Certified Organic**

**Mazzamurello** is made using the best batches of the vintage and aging them on the lees (dead yeast cells). This called to mind, for the winemaker, a legend of Abruzzo, *Il Mazzamurello*. *Il Mazzamurello* is an imp who inhabits the woods of Abruzzo. The origin of the creature's name comes from *mazza* (club or beat) and *murello* (wall). A rustling behind you, small and sudden noises that let you know you are not alone in the woods... and, at night, when he comes to your house... it is believed he is trying to deliver messages from long departed loved ones. You can hear him creaking and tapping on the walls. Perhaps he is hiding among the barrels in the cellar, channeling the message of the lees to the wine.

### Tasting Notes

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

**Bouquet:** The sur lies technique gives the wine a wide, fruity fan of elegant flowers and spices.

**Palate:** Red and dark fruit at the forefront of a fresh and deep palate. There is earth and spice coating a full, rich and round mouthfeel leading to a very long finish. In a word this wine has "drinkability."

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

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

**Pairing:** Complex meat dishes such as Montepulciano-braised beef, stewed wild boar with juniper and Aurum (Aurum is distilled from sweet aromatic oranges, grown in Abruzzo, which are blended with brandy, herbs and fruit, then aged in oak casks), lentil or bean dishes and hearty stews, and aged pecorino cheese.

### 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 sur lies 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.*