



VINITY
WINE COMPANY

Torre dei Beati Cerasuolo d'Abruzzo, "Rosa-ae"

Appellation: Cerasuolo d'Abruzzo DOC

Type: Rosato (rosé), dry

Varietal: 100% Montepulciano

Certified Organic

Cerasuolo d'Abruzzo is an Italian DOC classification of a rosato (rosé) wine made from the Montepulciano grape. The name cerasuolo literally means cherry-red. The deep color results from brief skin-contact with the highly pigmented skins of the Montepulciano grape.

Tasting Notes

Color: Bright cherry red, with slight purple reflections.

Bouquet: Fresh and persistent aromas of strawberry, pomegranate, cherry and light citrus fruit with underlying elegant floral scents.

Palate: Round in the mouth, excellent balance between the softness and the lively acid and mineral components, with a long persistent and a stimulating finish.

Alcohol: 13-14% depending on the vintage

Serving Temperature: Chilled 13-14° C (54 -57° F).

Pairing

This style allows great flexibility in pairings. It suitable to accompany mixed Italian appetizers, sauced first courses, legume and cereal soups, white meats and fish preparations, pizza and is ideal with Brodetto Vastese (Vasto-style broth).

Vineyard Notes

Production Area: From a 13 hectare vineyard in the Loreto Aprutino.

Elevation: 250-300 meters a.s.l.

Exposure: Southeastern, Northwestern.

Soil: Clayey-calcareous.

Training System: Abruzzo pergola, spurred cordon.

Vine density: 1600-5300 plants/ha.

Yield: 70 hl/ha.

Winemaking Notes

Vinification: Steel, one part bloodletting of the reds after cold pre-maceration, one part very light direct pressing of the non-stemmed grapes, one part coming from cold maceration on the skins. Fermentation: at 15-16° C.

Maturation: In stainless steel tanks.



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.