



Torre dei Beati Cerasuolo Rosato Rosa-ae

Overview

- Delicate yet deeply expressive, Rosa-ae captures the vibrant soul of Abruzzo through the lens of Montepulciano. Aromas of wild strawberry, blood orange, rose petal, and Mediterranean herbs lead into a palate that is fresh, mineral-driven, and beautifully textured.
- Crafted with precision and organically farmed vineyards located in the hills surround Loreto Aprutino between the Adriatic Sea and the Gran Sasso mountains, this Cerasuolo d'Abruzzo balances energy and depth, offering remarkable versatility at the table and a long, savory finish that invites another sip. The combination of mountain influence and maritime breezes preserves freshness and aromatic precision.

Appellation: Cerasuolo d'Abruzzo DOC

Varietals: 100% Montepulciano d'Abruzzo

Type: Rosé, dry.

Winemaking and Vineyard Notes

Vinification: Fermentation in 100% steel, with temperature control.

Aging: Aged in stainless steel on fine lees for several months prior to bottling.

Soil: Clay-limestone

Training System: Pergola Abruzzese

Density: 1600-5300 plants/ha.

Yield: 70 hl/ha.

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: Vibrant and textured, balancing juicy red fruit with mineral tension and refreshing acidity.

Alcohol: 13.5%

Serving Suggestion: Serve at a temperature of 10°-12°C. (50°-54°F).

Food Pairing

Excellent with seafood stews, grilled vegetables, salumi, pizza, saffron dishes, and Mediterranean cuisine. Versatile enough to pair with both lighter meats and richer seafood preparations.



Torre dei Beati is named for a 14th century fresco adorning the local church of Santa Maria in Piano. In the representation of Judgement Day, the "Tower of the Blessed" is the final goal of souls who have reached the afterlife. The parable of reaching for perfection inspired the winery's mission upon inception in 1999. Today owned and run by husband-and-wife team Adrianna Galasso and Fausto Albanesi, whose father-in-law, Rocco, planted their vineyard in 1972. The estate converted to organic farming in 2000 and today stands as a modern voice of Abruzzo tradition, crafting wines that are both authentic and quietly distinctive.