



Torre dei Beati Montepulciano d'Abruzzo

Overview

- Deeply rooted in the hills of Abruzzo, Torre dei Beati's Montepulciano d'Abruzzo was the first wine produced when the family decided to make their own wine.
- An elegant Montepulciano from Loreto Aprutino, expressing both power and finesse in equal measure. Ripe black cherry, plum, and wild berries unfold alongside notes of violet, spice, and subtle earth, reflecting the character of organically farmed estate vineyards.

Appellation: Montepulciano d'Abruzzo DOC

Varietals: 100% Montepulciano d'Abruzzo

Type: Red, dry.

Winemaking and Vineyard Notes

Vinification: Fermentation with indigenous yeasts in stainless steel and/or concrete tanks. Extended maceration on skins to extract color, structure, and aromatic complexity, with gentle pump-overs to preserve elegance and balance.

Aging: Primarily in French-oak barriques, for 15-18 months with some of the wine is aged in 30hl Slavonian-oak casks.

Soil: Clay-limestone

Training System: Pergola Abruzzese

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.