

TORRE DEI BEATI

LORETO APRUTINO

Montepulciano d'Abruzzo DOC

It was the first wine produced at our estate. An elegant and personal interpretation of the Montepulciano in our territory, it is obtained from repeated harvests in the same plots, followed by a further selection on the sorting table, all in the Loreto Aprutino vineyard. The use of the wood in the aging phase has the purpose of helping the wine reach a natural stability, keeping the fruity purity and enriching it with a light, well balanced spicy complexity.

VARIETY: Montepulciano 100%

VINEYARD:

area 13 Ha

altitude 300 m/above sea level

orientation SE, NW

TRAINING: Abruzzo curtain 2,50 x 2,50 meters

spurred cordon 2,50 x 0.75 meters

PLANTING YEAR: 1972, 1995

SOIL: clay-limestone

YIELD: 70 hl/Ha

FERMENTATION: In steel vats, with cold premaceration and a total maceration of 20 days

AGEING: 12 months, a half in 30 hl Slavonian oak casks, a half in second passage French oak barrique

ALCOHOL: 13 - 14% according to the vintage

SERVING TEMPERATURE: 18-20° C

TASTING NOTES: deep, violet shaded ruby red.

Good density, typical and elegant nose, with clean and complex fruit, lightly enriched by spicy hints coming from the old vineyard and from the not overwhelming aging in wood. The pulpy body gives the wine a good smoothness, well balanced by the fine tannins, which, in combination with the natural minerality and the well measured acidity, contribute to an elegant, long finish.



