

TORRE DEI BEATI

Property Name:	Torre dei Beati	Region:	Abruzzo	Total size:	17 ha. (42 acres)
Established:	1999	Province:	Pescara	Total vineyards:	17 ha. (42 acres)
Township:	Loreto Aprutino	Wine area:	Abruzzo DOC	Years planted:	1972
Owner's name:	Fausto Albanesi & Adriana Galassi	Enologist:	Giancarlo Soverchia	Re-planting:	1999
Tot. Production:	40,000 bottles	Agronomist:	Giancarlo Soverchia	Soil:	Mostly calcareous
Territory & Locality:	Low hills – Gentle slopes	Gen. Manager:	Fausto Emilio Albanesi	Yield x vine:	1.2 kg.
Elevation:	250 meters	Cellar Capacity:	45,000 liters	Density (old)	1,600 vines/ha.
First Traded:	2001	Wood:	15,000 liters	Density (new):	5,333 vines/ha.
				Training:	Tendone & Spurred Cordon
				Harvesting:	Manual

NOTES:

- Both Fausto Emilio Albanesi and his wife Adriana Galassi have been members of the Italian Sommeliers Society since 1992. The vineyards were a gift from Adriana's father, who had planted them 30 years ago, and who has worked them since.
- The estate is in the process of switching to biological farming. By the 2002 harvest they will be certified organic. The certification is granted by AIAB, now called ICEA.
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- While the "tendone" (pergola Abruzzese) training system is often frowned upon today, it is still capable of optimal results in some regions, as witnessed by the vineyards of Edoardo Valentini, the most renowned producer of Montepulciano d'Abruzzo, and neighbor to Torre dei Beati. With vine plantings spaced at 2.5 meters on each side as a square, the foliage develops parallel to the ground at a height of 1.8 meters. Those in favor of the system maintain that the foliage prevents excessive sun on the grapes, and helps to reduce the evaporation of water from the ground. Having said that, as vines are replanted, they are training them in a low, spurred cordon system.
- Torre dei Beati is an extremely young winery. The owners are ambitious and very serious about quality. This is shown in their decision to use the consultation of Giancarlo Soverchia, a man who has proven his expertise of the Montepulciano grape more than a few times.

WINES

CLASSIFICATION, FERMENTATION & AGING

GRAPES

AVG. PROD.

CERASUOLO

13.5 alc/vol

MONTEPULCIANO D'ABRUZZO CERASUOLO DOC

Cerasuolo is a rosé wine made from two different musts in equal parts. The first part is from ripe grapes selected for their higher acidity and therefore structure that are destemmed and soft-pressed whole. The resulting must has a pale pinkish hue. The second part is obtained from a "saignée" (literally translated, bleeding) performed during the maceration of the grapes destined for the red wine. Must is drawn off from the tank after only a couple of days of cold maceration. This fills the tank for their Cerasuolo, giving it its fruit aromas and softness, while increasing the skin/juice ratio of the macerating red wine to intensify its color and phenolic component. This blend of musts is then statically clarified at a low temperature, and cool-fermented at 64°F (18°C) to maintain the fruit aromas. There is no malolactic fermentation. The wine is left to settle, and it is then bottled and kept for an additional period of refinement before its release.

100% Montepulciano

12,000 bottles

MONTEPULCIANO

14.0% alc/vol

MONTEPULCIANO D'ABRUZZO DOC

Grapes are harvested and meticulously sorted by hand, with as many passes through the vineyard as are required to bring in all the grapes at their maximum ripeness. After destemming and soft-pressing, the must is transferred to 6,000 liter steel tanks for a cold maceration period followed by fermentation at a maximum temperature of 28-30°C (82-86°F). The entire maceration and fermentation process lasts 20-25 days or longer, depending on the ripeness of the grapes. The wine is then raked into a combination of casks and French barriques for the malolactic fermentation and further oak aging. The length of oak aging varies according to the requirements of each vintage, but is seldom more than 6 months. Barrel aging is followed by a cold clarification and stabilization, and then the wine is bottled. The finished product is held in the winery for a further period of refinement before its release to the market.

100% Montepulciano

35,000 bottles

MONTEPULCIANO

"VIGNETO COCCIAPAZZA"

The first vintage bottled was 2001. A portion of the vineyard whose soil and microclimate regularly give grapes of a superior quality level has been identified, and these natural advantages are assisted by careful vineyard work and selection during the harvest

MONTEPULCIANO D'ABRUZZO DOC

The grapes are placed in low packing cases in order to avoid damaging skin breakage, then further selected on tables in the cellar. They are destemmed and crushed and given a pre-fermentation maceration on the skins. The fermentation then takes place in stainless steel tanks with a careful control of temperature, and the total fermentation-maceration period lasts 25-30 days. The malolactic fermentation takes place in small oak barrels, where the wine then ages for a period of twelve months. An adequate period of bottle aging precedes commercial release.

100% Montepulciano (14% alc/vol).

The harvest, which usually takes place in mid-October, consists of three separate passages through this part of the vineyard in order to pick only perfectly ripe bunches.

16,000 btls in 2001 (1st vintage)
7,000 btls in 2003

Vintage 2002: it was not produced