

TORRE DEI BEATI

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| 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