

ANNONA

Cerasuolo d'Abruzzo
Denominazione di Origine Controllata
Loreto Aprutino 2016

This is a substantial rosé that showcases the traditional style of Abruzzo that few people dare to make any longer. The wine is textured, deep and full of terroir. Our idea is to make a rose with personality and tradition. The wine is equally comfortable in the warm days of summer as it is in the middle of winter. It is earthy, complex and delicious and should be served with a slight chill.

Varietals - 100% Montepulciano

Elevage - Fermented and aged only in concrete tanks.

Alcohol - 13%

Wine Making

This rosé is made from biodynamically-farmed Montepulciano grapes harvested by hand from the upper part of our Montepulciano vineyard (grown at 250-270 meters). After a three hour maceration, the grapes are fermented in concrete tanks with indigenous yeasts. The wine is bottled without fining, filtration or added sulfites. It is a substantial, round, and earthy rosé with a deep flavor and a lot of character. The wine is kept on the gros lees throughout the aging process which creates a reductive environment for the wine to age with minimal use of sulphur. The wine shows its best after several years of aging.

Tasting Notes

This deep rose is perfect for any time of year. It is earthy and slightly funky, and not a rosé for beginners! It has complex wild strawberry and fresh-turned earth aromas. On the palate wet rocks, ripe berries, fresh-cut herbs and rose petals are abundant. This is a structured and serious rose.



Highlight on Abruzzo



Abruzzo is a region I've fallen in love with through my friendship with the family of Emidio Pepe in Turano Nuovo. His granddaughter, Chiara, introduced me to Stefano Papetti Ceroni who makes the De Fermo wines and we've collaborated on this project. Stefano's winery is located in Loreto Aprutino the same town where Valentini produces his excellent wines. The wine regions of Abruzzo sit between the coast of the Adriatic sea and the Appenine mountain range – neither of which ever seem more than 30 minutes drive away. Given its unique location, and ideal exposition, this area is ideal for the production of expressive, high quality wine. Recently, there has been a surge in quality winemaking amongst small producers in this region. Although they are still among the minority, I am excited to work closely with one of these talented producers.

Joe Campanale –