

ANNONA

Cerasuolo d'Abruzzo
Denominazione di Origine Controllata
Loreto Aprutino 2015

I love to drink rosé year round and when I drink rosé I want it to be a complex, unique and high quality wine, just like when I'm drinking reds or whites. Unfortunately, complex rosés like this are not common in Italy, but when made well, Cerasuolo d'Abruzzo can be a true stand out. This is a substantial rosé that 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 in concrete tanks. Aged for 10 months

Alcohol - 13.5%

Wine Making

This wine is made from biodynamically farmed grapes harvested by hand on September 10th. The only additives in the vineyard are copper and sulphur and a minimal amount of sulphur at bottling. The grapes are fermented with indigenous yeast and without external temperature control. The wine spends 3 hours on the skin and is lightly pressed in a restored antique basket press then transferred to concrete tanks. The soil is a calcium-rich clay with medium-sized rocks and stones.

Tasting Notes

This deep rosé is perfect for any time of year. It is earthy and slightly funky and not a rosé for beginners! But I love its complex wild strawberry and fresh-turned earth aromas. On the palate notes of wet rocks, ripe berries, fresh-cut herbs and rose petals are abundant. This is a full-bodied and serious rosé that is ageworthy.



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 – August 2015