



ITALO PIETRANTONI Cerasuolo d'Abruzzo



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| REGION/ ORIGIN | Abruzzo / Cerasuolo d'Abruzzo D.O.C. | WINEMAKER | Alice Pietrantoni |
| VINTAGE | 2021 | WINERY ESTABLISHED | 1830 |
| VARIETALS | 100% Montepulciano | VINEYARD(S) | Estate fruit |
| ALCOHOL | 13.0% | SOIL TYPE | Medium-textured clay |
| FERMENTATION | Stainless steel (12-16 hours left on skins) Selected yeasts | VINEYARD(S) ELEVATION | 340m |
| AGING | No oak aging, aged 3 months in bottle | FARMING METHODS | Vertical trellised, spurred cordon |
| FILTER/FINING | Light | HARVEST | Mid October |
| TOTAL SULFUR RS | 100 mg/l 4.5 g/l | | |

Unique in the entire world, in 1893 two 37,000-gallon tanks were hand dug below the street level next to the cellar to store wine. 14 meters deep, lined with Murano glass tiles, and remarkable.

With records dating back to 1791, and an official start in 1830, the house of *Italo Pietrantoni* is as old as it gets for wineries from Abruzzo (literally the oldest). Eight winemaking generations deep and in the town of Vittorita, Pietrantoni is rich with family heritage and tradition. The winery is now run by two sisters, Roberta and Alice, whose great-great-great grandfather Niccolo was the first certified winemaker in the Abruzzo region, gaining a diploma from the Royal School of Conegliano Veneto in 1889. The estate farms just over 60 hectares of estate vineyards high up in the rolling hills of the Apinine Mountains. To this day, the house shows off its 9,500 gallon oak and walnut barrels (now lined with stainless steel for preservation and continued use) from 1870, and two 37,000 gallon tanks lined with beautiful Murano tiles that were built in 1893. A house with as much history as their wines have depth and intrigue, the classic wines of Pietrantoni are not to be missed.

'The Pietrantoni production philosophy dictates that the maturation of red wines is carried out in oak casks of medium and large capacity, in order to ensure that the qualities of the grape are faithfully preserved'

The 2021 *Cerasuolo d'Abruzzo* is a classically styled rosé from the Abruzzi region where the grapes are solely sourced from the Collina Tesa vineyard, and after a very gentle pressing, the juice is only macerated for 12-16 hours with the skins in order to impart the perfect pink cherry hue. Fantastically fresh, bright, a touch floral, and loaded with lovely earth tones and fruit, this Classic Cherry (Cerasuolo) wine fits the ideal dry yet unctuous rosé stereotype. A harmonious balance, with a lingering finish backed with hints of almond, this wine is well suited for appetizers, fish, and white meats.