

TALAMONTI

ROSE' · CERASUOLO D'ABRUZZO DOC

Bold, fresh and drinkable, this is the expression of today's Abruzzo, a style in which local roots act to bring together and inspire, but never to restrict. The eye is caught by a bright and delicate ruby colour; the bouquet is dominated by intense notes of red berries with a fresh hint of underripe Marasca cherry. On the palate, complex notes of red fruit combine with a pleasant freshness and well-balanced acidity.

2025 VINTAGE

Variety: Montepulciano 100%

Production method: made exclusively using Montepulciano grapes harvested manually in our vineyards. After de-stemming and pressing, traditional fermentation was carried out in steel vats at a controlled temperature of 15-17°C, to preserve the fresh aromas of the fruit. The must was separated from the skins after 8 hours, to obtain optimum extraction of aromas. This was followed by off-the-skins fermentation, a brief period of ageing in steel vats, and tartaric stabilisation. The wine was then bottle-aged for 2 months.

Harvest: the 2025 season opened with a winter marked by abundant rainfall, which facilitated the replenishment of groundwater reserves and optimal hydration of the vines. These conditions ensured a regular vegetative recovery, with uniform sap flow and consistent budbreak. The spring, cool and rainy, demanded careful attention to crop protection management, while at the same time promoting balanced vegetative growth and protecting the vines from any form of water stress. The month of June recorded a period of approximately 10 to 12 days of elevated temperatures, which induced stress in the vines and partially slowed berry development. July, although lacking significant rainfall, benefited from moderate temperatures that accelerated the phenological stages and maintained the vines in an optimal physiological condition - a stark contrast to the intense and stressful heat waves of recent years. The sugar levels achieved directed output toward a fresh and easy-drinking Cerasuolo wine.

TECHNICAL DATA

Alcohol: 13.5% vol. | **pH:** 3.20 | **Total acidity:** 6.1 g/L | **Residual sugar:** 3.8 g/L



ITALY



Production area: Italy, Abruzzo, Loreto Aprutino/Collecervino
Vineyard Planting Year: 2003-2010
Altitude: 300 metres above sea level
Yield per hectare: 14.000 Kg/ha
Vineyard size: 2 ha
Growing system: Overhead trellis
Exposure: South-east

Climate: Our vines grow in an area whose climate is widely influenced by its location between the Majella and Gran Sasso massifs and the Adriatic Sea. The average annual temperature is around 15°C, with peaks of 35°C in summer and lows of -2°C in winter. Precipitation is estimated at approximately 700 mm per year. In winter, albeit mitigated by the nearby Adriatic, cold currents from the Balkans can drastically lower temperatures and bring heavy snow.

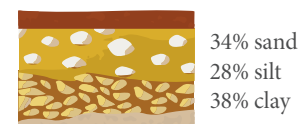
Production: 30.000 bottles



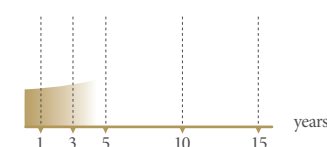
Grape production is 14.000 kg and 98 hectolitres per hectare, 8.750 grammes per plant, with 1 plant giving 8 bottles.

Processes: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

Soil structure: highly calcareous

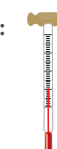


Ageing potential: 2 years



Recommended pairings:

- cold pasta salads
- marinated white meat



Recommended wine serving temperature:

12°C