

LHWM Wines of the Week ~ June 11, 2020



Torre dei Beati Pecorino \$23.99

Pecorino is a low yielding grape, native to Abruzzo. The vineyard is at an altitude of 300m, gradual harvesting is used to ensure optimal ripeness. Unoaked with an elegant nose of pear, floral notes and a touch of honey. The vibrant palate has citrus and herbaceous notes. The wine's name translates as 'We will play with flowers' relating to the label, a picture painted by the owners' daughter.

Torre dei Beati Cerasuolo \$19.99

Brilliant cherry color, enriched with intense violet reflections and a sense of balanced consistency. Bouquet: Fresh and persistent aromas of strawberries, pomegranates and cherries; embellished with elegant floral scents. Taste: Characterized by an optimal equilibrium of softness, tied to a supportive alcoholic component and a lively persistence of mineral acidity. Stimulating finish. These characteristics give the Cerasuolo grape a particular pleasantness and flexibility with different dishes. Food Pairings: Antipasti, first courses, soups, legumes and grains, poultry and fish.



Torre dei Beati Montepulciano \$19.99

Deep ruby red with violet shades Bouquet: Typical and elegant with clean and complex fruit scents, lightly enriched by spicy hints from the old vineyard and the ageing in wood Flavor: Good density, pulpy body that gives the wine a good smoothness, well balanced by fine tannins which in combination with the minerality and the well measured acidity contribute to an elegant, long finish