

Azienda Agricola

FILOMUSI GUELFY

Abruzzo

In the unappropriately vast appellation of Montepulciano d'Abruzzo, where the Montepulciano grape is cultivated in a spectrum of climates, altitudes and pedological conditions that is boggling in its variety, Montepulciano d'Abruzzo D.O.C. can present itself to the neophyte with characteristics so varied as to make one wonder why all these radically different wines go by the same name.

Tocco di Casauria, a small town of the Abruzzi region (in the province of Pescara) has always produced a Montepulciano d'Abruzzo with qualitative characteristics that brand it as unique among wines produced in other areas of the Abruzzi. Within this township we find the county of Ceppeto, where the Filomusi Guelfi Estate is situated, and where the microclimate is so outstanding as to warrant its qualification as a veritable cru.

Filomusi Guelfi's Montepulciano d'Abruzzi is blessed with a richness and a depth of colour indeed rare. Its bouquet is powerfully evocative of cherries and currants, its structure firm and concentrated, its taste ample and generous on the palate with a lingering finish of berries and liquorice. Filomusi Guelfi is the only estate in the area to produce and bottle wine exclusively from its own grapes. The cellar is located in a historical building that dates back to the end of the fifteenth century. Besides the "regular" Montepulciano, a riserva and a rosé, Montepulciano Cerasuolo, are made.



Montepulciano d'Abruzzo

Zone: *Tocco di Casauria*
Cru: *Il Ceppeto*
Varietal: *Montepulciano d'Abruzzo*
Vineyard Ext.: *7.25 hectares*
Average Prod.: *45,000 bottles*