

FILOMUSI GUELFII

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'Abruzzo 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. The cellar is located in an historical building that dates back to the end of the fifteenth century, but the equipment is extremely modern!

The range of wines of the estate also includes a Montepulciano d'Abruzzo Riserva, a Montepulciano d'Abruzzo Cerasuolo (a cherry red rosé wine) and two Colline Pescaresi IGT whites (one a blend of local and international varieties, the other made with Pecorino, an ancient variety grown in the Marche and in Abruzzo that has recently been recovered). ♦



Montepulciano d'Abruzzo

Zone: *Tocco di Casauria*
 Cru: *Ceppeto*
 Varietal: *Montepulciano d'Abruzzo*
 Vineyard Ext.: *6.8 hectares*
 Average Prod.: *45,000 bottles*