



pietramore

CERASUOLO D'ABRUZZO
DENOMINAZIONE DI ORIGINE PROTETTA
SUPERIORE

WHERE
ITALY

WHAT
ROSATO

WHEN
LIFT OFF

ANTICA TENUTA PIETRAMORE CERASUOLO D'ABRUZZO

From the stars to your glass.

WINEMAKER Maria Pia Leone & Massimiliano Bartolomei

REGION Abruzzo

GRAPE VARIETY Montepulciano

SOIL Calcareous clay, with higher chalk content, medium textured

AGE OF VINES Planted mid 1970's

PRODUCTION 70,000 bottles



CONCEPTUAL DOPPELGÄNGER

We drank it because the astronauts did, moms served it because they were told it was good for us. Tang! It was that magical color that drew you in, it felt otherworldly... imagining you were floating through the cosmos, pumped up on 60 grams of sugar, we loved it! But now we've grown up, our tastes have evolved, and our knowledge of nutrition has come a long way. So how about something that is truly connected to the cosmos, has that same electric color, and is actually natural and organic? This magical juice is an age-able late season rose, it might not have been consumed by Buzz Aldrin, but it's definitely made from stardust.

VITI/VINI

Certified organic and biodynamic. Harvest is by hand, yields are kept low at around 4 tons/hectare. Pressing into the tub. After a short maceration 20% of the juice is bled off (saignée) to become this Cerasuolo. Fermentation occurs naturally in stainless steel at around 24-26 degrees Celsius. Matured in stainless on the fine lees for six months. While delicious now, this is an example of why Cerasuolo is considered an age-worthy rosé. Perfectly suited for the Thanksgiving table, or the summer pool party.

PRODUCER

Pietramore is a relatively new project that demonstrates Abruzzo's potential for quality wine with a high level of expressiveness. The name reflects Maria's love and respect for the soil. Maria Pia Leone commenced with her partner Massimiliano in 2011, first renting the vineyards and in 2014 purchasing the entire 70 hectare estate, and certifying organically and biodynamically in that same year. Maria connected with Massimiliano because of his knowledge and experience farming organically in the area. The

vineyards are nestled in a gorgeous area between the Maiella mountains and the Adriatic sea. The result is a unique microclimate very diverse soil. Maria works with indigenous varieties but adds personality to the wines through her creative side. Fermenting Pinot Grigio on the skins and producing a sparkling Trebbiano are examples.

