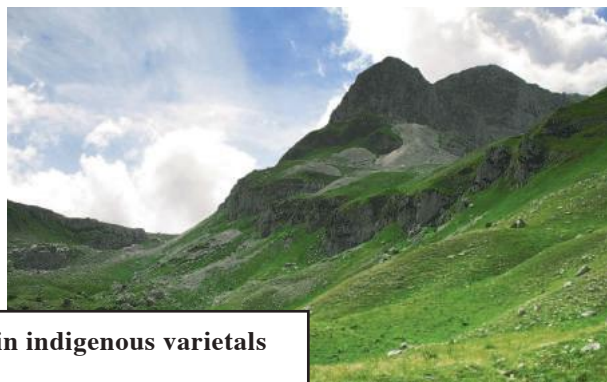


ABRUZZO

This beautiful region is geographically in central Italy (although it is considered part of southern Italy by the Italian Statistical Authority) and it faces the Adriatic sea with approximately 150 kilometres of coast. It is also one of the most mountainous regions of the peninsula with many sky resorts and three national parks where one can sight chamois, bears, wolves and golden eagles. An unforgettable experience is to go on a cross-country skiing excursion in the parks (there are guides who can take you) in early spring when there is still snow: crocuses grow where the snow has melted and tracks of many animals can be found. Abruzzo is impressive also from an artistic point of view. Sadly the town of l'Aquila, with its lovely churches and monuments, was badly damaged by an earthquake in 2009 during which 308 people lost their lives and 1,600 people were badly injured. This region was one of the poorest in Italy till a few decades ago and many "Abruzzesi" had to migrate to other regions of Italy or abroad in order to find work. Luckily the economy gradually got better and it is now one of the best in the southern area of Italy. The wines of this region were very much appreciated by the ancient Romans. Viticulture and wine making were then depressed due to the barbarian invasions, but subsequently picked up thanks to the monasteries and flourished during the Renaissance. This region, as the rest of Italy, was ravaged by Phylloxera at the beginning of the 1900s and unfortunately many indigenous varietals were lost. Consequently Montepulciano and Trebbiano became the main varieties of this region and were grown focussing on quantity rather than on quality. Luckily many producers have inverted this trend and the quality of the wines of Abruzzo has now greatly improved. Indigenous varietals, such as Pecorino, Passerina and Cococciola are now grown again. The cuisine of this region is extremely varied and has a lot to offer: delicious fish specialties on the coast, meat dishes, salami (try the "mortadella di Campotosto" better known as "coglioni di mulo" or "mule's balls") and cured meat, fruit and vegetables in the inner zones. The saffron of Novelli is famous and it is found in many lovely recipes. The olive oil of Abruzzo has gained three DOP (denominazione di origine protetta – protected origin denomination) for the "Aprutino Pescara", "Colline Teatine" and "Preturiziano delle Colline Teramane" olive oils. This is certainly a region to explore! ♦





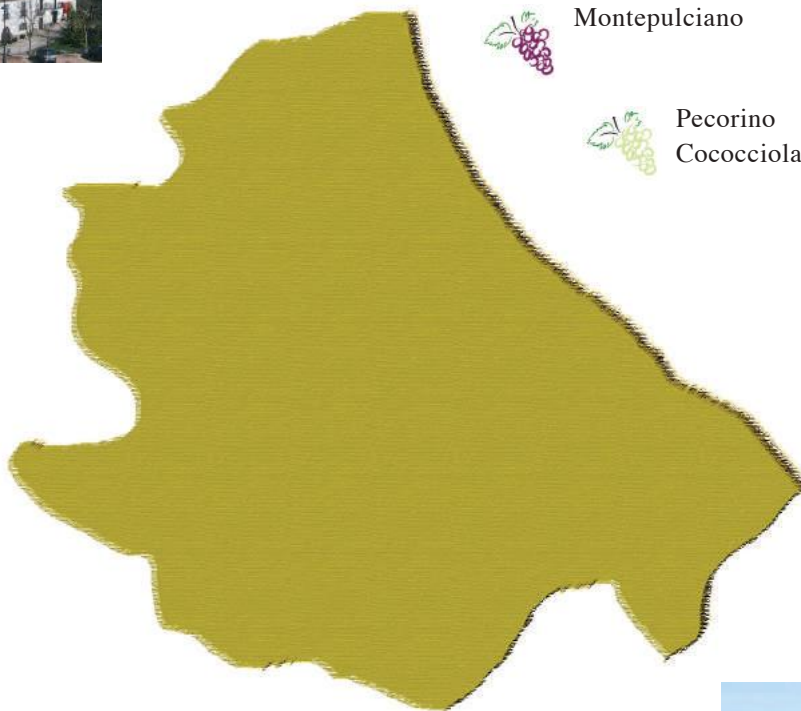
Main indigenous varieties



Montepulciano



Pecorino
Cococciola





The estate is right below the mountains of the Majella (the second highest massif of the Appennines and a national park), in Tocco di Casauria (province of Pescara). The Filomusi family moved here from Pesaro in the 1500s and became related to the Guelfi family, that moved to Abruzzo from Arezzo. In this way the two families not only merged their name, but also their properties which already included the ten hectares that are still grown with vineyards today. Wine has always been made since those early days. Lorenzo, the present owner, inherits the estate in 1983. His wine production starts as a personal bet in 1987. His first wines, the 1987 vintage of Montepulciano d’Abruzzo and the 1988 Montepulciano d’Abruzzo Cerasuolo (a traditional rosè wine), were bottled in 1990. Lorenzo realises that wine production not only represents the past history of his family, but also the future history.

Tocco di Casauria can be considered the “cradle” of the Montepulciano grape variety: this is also confirmed by documents belonging to the Guelfi family, and dated 1821, that state the production and marketing of Montepulciano grapes (Lorenzo still has these documents). The conditions for viticulture in this area are unique. It is a very airy and dry zone. The phenolic and sugar ripening of the grapes is optimal together with an excellent acidity due to the extremely wide temperature range between night and day.

The grape varieties are mainly Montepulciano (7.25 hectares) and the rest are Chardonnay, Pecorino, Cococciola (a white indigenous variety), Chardonnay, Malvasia Toscana and Sauvignon Blanc.

The wines produced are: Montepulciano d’Abruzzo DOC, Montepulciano d’Abruzzo Riserva DOC, Montepulciano d’Abruzzo DOC “Fonte Dei” (single vineyard), Cerasuolo d’Abruzzo Superiore DOC and two proprietary/IGT white wines. The total average production is 60,000 bottles/year.

The Montepulciano d’Abruzzo and the Montepulciano d’Abruzzo Riserva combine a good alcohol strength with an excellent acidity. The whites are fresh with an excellent aroma, the Montepulciano d’Abruzzo Cerasuolo has a beautiful colour and freshness. The grape yield in this area is naturally low, differently from other areas of Abruzzo where the grape yield is extremely high (it reaches 30 tons/hectare). There are very few problems with disease and with pests. Furthermore rainfall is good, but not very high as on the coast of the region. It is also a zone that is protected against frosts.

Lorenzo Filomusi is supported by his son Alessandro and by the oenologist/agronomist Lorenzo Costantini. The vineyard management is extremely strict with great attention to the canopy management so to obtain a perfect balance between the vegetation and the fruit, which is the condition for high quality grapes. The vineyards and the plots are carefully chosen for the production of each wine. Each vineyard is vinified separately in the beautiful historical cellar (but the equipment is extremely modern!). The practices in the cellar are focussed on preserving the wonderful character of this area in the wines.

Lorenzo Filomusi tells us: “The term “vino” has its roots in the Sanskrit verb “vena”, which means “to love”. This is the reason for which, I think, a good wine is never born by chance, nor can it be the fruit of experiments and of operations in a laboratory, but it is born only through love...”





Cerasuolo d'Abruzzo Superiore DOC

Zone: *Tocco di Casauria*
 Varietal: *100% Montepulciano*
 Vineyard Ext.: *0.8 hectares*
 Average Prod.: *6,000 bottles*

FILOMUSI GUELF
CERASUOLO D'ABRUZZO
SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA
V.Q.P.R.D.

Montepulciano d'Abruzzo Riserva DOC

Zone: *Tocco di Casauria*
 Varietal: *100% Montepulciano*
 Vineyard Ext.: *1.55 hectares*
 Average Prod.: *5,000 bottles*

FILOMUSI GUELF
MONTEPULCIANO
D'ABRUZZO
DENOMINAZIONE DI ORIGINE CONTROLLATA
V.Q.P.R.D.
RISERVA

Montepulciano d'Abruzzo DOC

Zone: *Tocco di Casauria*
 Cru: *Cepeto*
 Varietal: *100% Montepulciano*
 Vineyard Ext.: *6.8 hectares*
 Average Prod.: *45,000 bottles*



Type of Viticulture: Integrated / Sustainable