



Lorenzo Filomusi in the vineyard

ABRUZZO

The temperature was low and there was a lot of rain up to the end of May and during a great part of the month of June. The vegetative-productive cycle of the vines benefited from this, as there was a lot of vegetation and fruit, but, on the other side, the phenological stages (i.e. change of colour, ripening of the berries) took place later than usual....Throughout the whole region the quality of the most famous red varietal of Abruzzo, Montepulciano, was excellent. The quality of the white varietals was good (**source: Assoenologi – Associazione enologi enotecnici italiani**)

POPOLI (Province of Pescara)

Lorenzo Filomusi Guelfi owner of Azienda Agricola Filomusi Guelfi (Montepulciano d'Abruzzo DOC): "...we had some summer rains, but we had no disease problems, the clusters were flawless.....The harvest went well. The wine has good alcohol strength (14%), good acidity, pH is 3.40 and volatile acidity is extremely low. We analysed the total dry extract of the wine from two vats and in one it was 33 g/l and in the second it was 34 g/l! It is still too early to judge the 2010 wines from an organoleptic point of view. We harvested from the 3rd of October till the 12-13th of October..."