

SALUS ROSSO 2018/\$9.99



DESCRIPTION

Abruzzo (historically plural Abruzzi) is an Italian wine region located in the mountainous central Italian region of Abruzzo along the Adriatic Sea. It is bordered by the Molise wine region to the south, Marche to the north and Lazio to the west. Abruzzo's rugged terrain, 65% of which is mountainous, helped to isolate the region from the winemaking influence of the ancient Romans and Etruscans in Tuscany but the area has had a long history of wine production.

Today more than 22 million cases of wine are produced annually in Abruzzo, making it the seventh most productive region in Italy, but only 21.5% of which is made under the Denominazione di origine controllata (DOC) designation. More than two-thirds of the region's wine is produced by co-operatives or sold in bulk to negociants in other Italian wine regions in Tuscany, Piedmont, and the Veneto for blending. The most notable wine of the region is Montepulciano d'Abruzzo produced with the Montepulciano grape that is distinct from the Sangiovese grape behind the Tuscan wine *Vino Nobile di Montepulciano*. Together with Trebbiano d'Abruzzo, Montepulciano d'Abruzzo is one of the most widely exported DOC wine from Italy, particularly to the United States.

While wine is produced in all four of Abruzzo's provinces, the bulk of the production takes place in the province of Chieti which is the fifth largest producing province in all of Italy. Some of the most highly rated wine from Abruzzo comes from the hillside vineyards in the northern provinces of Pescara and Teramo. In the completely mountainous province of L'Aquila in the west, some rosé wine known as Cerasuolo from the Montepulciano grape is produced.

Salus Rosso

Salus is made with 100% Sangiovese grapes from the Terre di Chieti in Abruzzo. The grapes are de-stemmed and macerated with the skins and must for 7-10 days steel tanks at a temperature of 18 to 28 °C. The wine is matured in steel tanks for 5-6 months and brief refinement in bottle before being placed on the market.

Tasting Notes

NOSE:

Aromas of red fruit like cherry and cranberry mingled with cinnamon, nutmeg, and vanilla.

PALATE:

Fruity and smooth with lush red fruit and a hint of spice.

PAIRING:

Ideal with savory first courses with meat, charcuterie, and mature cheese.

WINERY WEBSITE:

<https://www.imperowinedistributors.com/product-page/salus-sangiovese-italy>

Abruzzo, Central Coast, Italy



Terre di Chieti I.G.T., Abruzzo, Central Italy

ABRUZZO



2 3
5 8 Produced throughout the region

DOCG Wines:

1. Montepulciano d'Abruzzo Colline Termane

DOC Wines:

2. Abruzzo
3. Cerasuolo d'Abruzzo
4. Controguerra
5. Montepulciano d'Abruzzo
6. Ortona
7. Terre Tollesi or 'Tullum'
8. Trebbiano d'Abruzzo
9. Villamagna

www.GladiatorWine.com

