

Chiamami quando Piove – Vini Valori's Colline Teramane Cerasuolo d'Abruzzo Doc Superiore Bio 2024

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Abruzzo is a land of tenacity and rural culture, a territory that leaves little room for compromise, proud of its history and its identity.

Chiamami quando Piove – Vini Valori is an integral part of this: a project proposing a personal production vision, anchored in the timing and rhythms of nature, the value of work, and the importance of relationships. This aligns perfectly with the principles of quality, authenticity, and environmental care that thrive in the business philosophy of the Masciarelli group, which Vini Valori recently joined. The

bond between tradition and modernity found in Luigi Valori's wines is a union that Gianni Masciarelli's entrepreneurial spirit always championed with pride, becoming a symbol of Italian enology throughout the world.

Colline Teramane Cerasuolo d'Abruzzo Doc Superiore Bio is made exclusively from Montepulciano d'Abruzzo grapes. It is the result of a non-invasive production concept that seeks to preserve the characteristics of the raw material through spontaneous fermentation, without added exogenous yeasts, and without filtration.

On the nose, it is very expressive, revealing the pleasantly tart freshness of red fruits like currant and ripe pomegranate, a variety of cherries (including in jam form), and then blends delicate field spices and those mineral nuances typical of the Abruzzese terroir that overlooks the sea.

On the palate, the harmony of fruit merges with an excellent, savory structure; it is a wine that commands respect yet, at the same time, is appreciated for its softness and its frankness.

A source of pride for Chiamami quando Piove – Vini Valori, this Cerasuolo d'Abruzzo is the perfect companion for those who love simple cuisine made from high-quality ingredients—from fresh cheeses drizzled with olive oil to spaghetti with fresh tomato and basil, but also international dishes like Japanese tempura or Paella Valenciana. This wine, a symbol of an authentic land, will offer you the same emotions as one who visits and breathes in Abruzzo.

Company profile

Located in one of the best production areas for Doc Montepulciano d'Abruzzo in the province of Teramo—which is also the region's only DOCG—the Valori estate has 14 hectares

of vineyards in the municipalities of Controguerra and Sant'Omero. These sites are characterized by a hilly position at the foothills of the Gran Sasso and proximity to the Adriatic Sea, with a south-east exposure and an altitude ranging from 160 to 300 meters above sea level. The medium-sandy soils, poor in nutrients but rich in minerals, push the vines to the limits of cultivation, exponentially increasing the quality of the grapes, which are characterized by an enviable phenolic maturity. With an annual production of approximately 125,000 bottles, the winery's range boasts a total of six references.

In 2017, the Valori wine labels underwent a redesign, with a coordinated image based on the claim: "Call me when it rains" (Chiamami quando piove), meaning when work in the vineyard isn't possible. This phrase brilliantly captures humanity's need to adapt to the rhythms of nature and, specifically, Luigi's approach to integrated and conscious agriculture. It is an approach that respects the environment, follows and adapts to its needs rather than those of consumption, and defines its priorities based on them. The result is a refined label—minimalist yet impactful—which received the Top Award Fedrigoni in 2019 for its concept, creativity, and originality.

Chiamami quando Piove – Vini Valori

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