# Chiamami quando Piove – Vini Valori’s Cerasuolo d’Abruzzo Doc Superiore BIO Colline Teramane 2023

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Masciarelli Tenute Agricole remains a beacon of Italian production, recognized for its excellence in both national and international markets. With the Valori range, it also stands as a testament to its commitment to sustainability.

Valori, with its 25 hectares and 6 organic wine labels, represents an investment in sustainability and the concrete vision of the entire group.

The importance of this inclusion also lies in the responsible assumption of an active role in protecting the environment and

the communities residing within it. Over the past decade, this commitment has marked significant milestones in Masciarelli’s history. The Valori vineyards enjoy a unique location, sheltered by the Gran Sasso mountain range and the Abruzzo side of the Sibillini mountains, which are just a few dozen kilometers away as the crow flies, and are also refreshed by the Adriatic Sea, which is just 5 kilometers from the production vineyards.

The Cerasuolo tasted is an extremely distinctive product within the Valori range, a true expression of the Abruzzo region and the result of profound knowledge of production and agronomic systems, capable of achieving a fundamental balance in its captivating complexity and harmony.

On the nose, it is fresh with aromas of wild rose, linden flowers, and pomegranate, along with more pronounced notes of cyclamen and lychee. These aromas create an expectation that is fully confirmed on the palate, where the expansiveness of this excellent Cerasuolo d’Abruzzo DOC is accompanied by a well-balanced alcohol content that enhances both the acidity and the pleasant tannic structure.

It is a wine of great harmonic balance, but above all, it is as authentic as the land from which it originates. A Cerasuolo that is timelessly modern and a proud representative of this iconic Italian wine brand.

We recommend pairing it with pasta dishes featuring fish, vegetable risotto, and even white meats, particularly roasted guinea fowl.

## Company Profile

Located in one of the best production areas for Montepulciano d’Abruzzo DOC in the province of Teramo – as well as the only regional DOCG – Valori estate has 26 hectares of vineyards in the municipalities of Controguerra and Sant’Omero,

characterized by a hillside position at the foot of 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 moderately 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 enviable phenolic maturity. With a production of approximately 125,000 bottles per year, the range boasts a total of six references that make up the winery's offering.

In 2017, the labels of Valori wines underwent a revision of their corporate identity based on the claim: "Call me when it rains," meaning when work cannot be done in the vineyard. This phrase brilliantly captures man's need to adapt to nature's rhythms and, in particular, Luigi's approach to integrated and conscious agriculture that respects the environment, follows and adapts to its rhythms rather than those of consumption, and only based on these defines its priorities. The result is a refined, minimal yet impactful label that, in 2019, received the Fedrigoni Top Award for concept, creativity, and originality.Riprova

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