



Fortitudo

Once upon a time... there was a table on the Majella mountain where the brigands stopped to rest. It was not a table ready for a party, but a hard stone slab, made out of Majella stone.

On Majella, impressive and rugged, with its caves, dense beech woods, valleys and precipices, there are still important historical testimonies, including the "Tavola dei Briganti", a set of limestone slabs on which bandits and shepherds have scratched their names and their stories. It is located in Blockhaus, near what in 1863 was a military outpost rebuilt by the Piedmontese on the foundations of an ancient Bourbon building as a deterrent for the passage of bandits. During the night bandits were making fun of the soldiers engraving their names and leaving anti-unification messages few steps away from the fort. One of the most popular says: "Read my memory for the dear readers. In 1820 Vittorio Emanuele King of Italy was born. Before it was the kingdom of flowers, now it is the kingdom of misery". The stories of the Majella brigands are living stories recalling a period characterized by misery, poverty, which unwind along the entire Appennine slope of the Mother Mountain.

APPELLATION	CERASUOLO D'ABRUZZO DOP	TYPE	ROSÈ WINE	
GRAPES	Montepulciano minimum 85%			
PRODUCTION AREA	Municipality of Pretoro 602 m a.s.l. The vineyards are located in the agricultural landscape of the Majella Park where the millennial presence of men has preserved of an agricultural biodiversity elsewhere disappeared.			
GRAPE ORIGINS	Montepulciano is a native vine of central Italy and in particular of the area between Marche and Abruzzo. There are several documents dating back to 1700 that testify it. Its native land seems to be Torre de 'Passeri in the province of Pescara.			
IN THE VINEYARD	Fabulas vineyard is an element of great agronomic and naturalistic value. The sheeps provide the natural and smart control of native spontaneous flora and the natural fertilization bringing the animal spirit in the vineyard. Machining is minimized. From the location of the vineyards on one side of the mountain it is easy to understand that from a phytosanitary point of view the plants require little intervention and they are related only to the use of copper and sulfur.			
	SOIL	The soils are of medium mixture tending to calcareous and have retained their natural fertility thanks to the poor exploitation of the soil by man.		
	HARVESTING	Handpicked in wooden boxes and in willow and cane baskets.		
IN THE CELLAR	The cellar is equipped with crushing-destemming machines and manual presses. The grapes ferment in large wooden barrels and are aged in amphorae and barrique for several months without undergoing any sulfitation, and subjected to modifications linked to the micro-oxidations due to particular containers of clay and wood. They then age in the bottle, where a small quantity of sulphites is added.			
TASTING NOTES	SIGHT	Intense and brilliant cherry pink color.		
	NOSE	Fragrances of raspberries, pomegranate and balsamic tones. Clear sapidity and tannic sensation.		
	MOUTH	Impetuous start with fruity and floral notes, roaring and fresh.		
THE SERVICE	FOOD PAIRINGS	Perfect with appetizers and fish soups, pasta dishes, delicate cheeses, light grilled meat, this wine is perfect even with informal dishes like pizza.		
	TEMPERATURE	12-14°C		
CERTIFICATIONS	 Biodynamic Wine	 Biodiversity Friend	Vegetarian product	 Organic Wine