



Giuliano Rosati

Montepulciano d'Abruzzo

ITALY, ABRUZZO, MONTEPULCIANO D'ABRUZZO DOC

 RED

WINERY OVERVIEW

The Giuliano Rosati wines are a collaboration between Regal's owners, Dan Bada & Charlie Trivinia, and esteemed winemakers throughout Italy. Giuliano Rosati is named in remembrance of Charlie and Dan's Italian heritage; both of their mothers originally hail from the Marche region. Charlie's father, Giuliano, was born in the United States but was called 'Charlie,' and thus 'Giuliano' was quickly forgotten. Rosati is the maiden name of Charlie's grandmother. Naming this family of wines 'Giuliano Rosati' signifies the importance of Regal's core values to always respect the roots of our heritage and history, while remaining humble at the same time.

Veneto-based wine industry veteran Alessandro Furlan made wine at his family's vineyard in Friuli, "Franco Furlan," for years before deciding to start his own label with longtime friends and owners of Regal Wine Imports. Alessandro's grandfather started the family tradition of working in the wine business when he worked in retail during WWII. His son, Alessandro's father, started the "Franco Furlan" wine label in the late 1960s. Alessandro decided to go beyond the family business to chart his own path, and created Giuliano Rosati in 2009 with Charlie Trivinia and Dan Bada. They saw an opportunity to craft pure expressions of iconic wine regions in Italy, while over-delivering at an exceptional value.

Through Alessandro's strong local relationships, several partnerships were developed with revered wineries to develop the Giuliano Rosati line of wines. Montepulciano is one of Alessandro's favorite Italian grapes, so he was determined to make a varietally specific wine. Working with a producer who shared Alessandro's vision, they were able to achieve the right amount of earthiness, minerality, austerity and balsamic notes.

Finding the right partners, building strong relationships, honest communication, and quality control result in the creation of a high-quality line of wines at achievable price points representative of a country very important to the Regal founders.

VINEYARD

The vineyards lie at 250m elevation with 20 year old vines trained in a Pergola Abruzzese system.

TERROIR

Calcareous clay soil.

VITICULTURE

Yield: 10 tons/ha.

VINIFICATION

Fermentation on the skins for 12 days in stainless steel. Controlled temperature, punch down and pump over cap management, delestage.

AGING

Aged in stainless steel to preserve freshness.

TASTING NOTES

This juicy red is made for food! Vibrant fruit flavors of cherry, plum, and raspberry blend with ripe tannins and mouthwatering acidity on the palate. Open a bottle for pot roast or pizza.



VARIETALS

Montepulciano

FEATURES

Screw cap

ABV

13.5%

AVAILABLE SIZES (L)

0.750, 1.5

