

v i t i c o l t o r e
ETTORE
GALASSO
LORETO APRUTINO



Filari Montepulciano d'Abruzzo DOC is a classic, round, and fragrant red wine, with a very high polyphenolic content, an intense ruby colour, with soft purple hues.

On the nose, this wine is jammy, with red and black cherry notes and a touch of smoke.

Thanks to the maceration on the skins for about 15 days and the refinement of about 4 months in steel tanks, this wine in the mouth is fresh and young with chewy tannins, with an interesting body.

Montepulciano d'Abruzzo Galasso is ideal with pasta and red meat, excellent with "Arrosticini" and grilled meat, but also with pecorino cheeses of various ages.

Ettore Galasso is one of the biggest Family Estate Bottler in Abruzzo. Thanks to the great land extension and the variety of vineyards locations, Ettore Galasso creates unique wines both in terms of sensory notes and value for money.

Native of Trentino, in the North-East of Italy, the Galasso family moved to Abruzzo by the end of the 17th century. They started producing and trading wines, grapes, extra virgin olive oil, and fruits becoming one of the first Italian producers to export.

During the 1960's, Ettore Galasso took over most of the family land - 250 hectares, stretching from the Apennines to the Adriatic sea - and focused on wine.

He then established his cellar in Loreto Aprutino where most of his properties were located. Today, Ettore Galasso is still fully committed to the winery with the help of his two daughters and 60 people, between vineyards, the production, and the office.

