



TYPE: Red

REGION: Abruzzo

APPELLATION: Montepulciano d'Abruzzo DOC-Terre dei Vestini Riserva

VINE VARIETY: Montepulciano d'Abruzzo 100%

FIRST VINTAGE: 2000

Montepulciano d'Abruzzo DOC Terre dei Vestini Riserva BELLOVEDERE

VINEYARD FEATURES:

TERROIR

AREA: Spoltore municipality

SURFACE: single vineyard - cru "Bellovedere" (2 hectares)

ELEVATION: 200 meters sea level

EXPOSURE: South / South-West

SOIL: Very compact, from calcareous clayey to loamy clayey moving to the coast

TRAINING SYSTEM: pergola abruzzese

NUMBER OF PLANTS/HA: 1.600-2.000

AGE OF THE VINES: 42 years

YIELD: 40 hl. / hectare

BOTTLES: 6.500 x 0,75 l., 1,5l. 3l, 6l

VINIFICATION

Bellovedere is produced only in the years with great weather conditions and fully mature grapes. The grapes are harvested in the second part of October at phenolic maturity, with a good sugar-acid balance. Fermentation in conical slavian oak vats for 30 days. Malolactic conversion and ageing part in barriques, part in tonneaux and part in the same casks where the fermentation happened, for 18 months. Bottled, in the appropriate phase of the moon, unfiltered and unfined, one year before the release on the market.

CHARACTERISTICS

Deep ruby red with inky purple stripes. The bouquet reveals flavors of dark plum, blackberry nectar and aromatic herbs, complicated by coffee and cocoa. At once dense but fresh, with noble and powerful tannins, finishes long and clean, with lovely lingering violet perfume. The final is long and clean with mineral notes exalting its vivacity, power and clearness.

FOOD PAIRING

Braised and cooked meat, game bird, wild boar and long aged cheese.



Montepulciano d'Abruzzo DOC Riserva SPELT

VINEYARD FEATURES:

TERROIR

AREA: Spoltore, San Valentino and Scafa districts

VINEYARDS: selection on 20 ha

ALTITUDE: 150-400 meter o.s.l.

EXPOSITION: South / South-West

SOIL: Very compact, from calcareous clayey to loamy clayey moving to the coast

TRAINING SYSTEM: pergola abruzzese / Guyot

VINES / HA: 1.600 -2.000 / 7.000

AGE OF THE VINES: from 10 to 42 years old

YIELD: 50 hl. / hectare

HARVEST: Handly from the first week of October

WINEMAKING:

Fermentation and maceration for about three weeks in stainless steel tanks.

AGING:

16 months part in 25 hl oak Slavonian barrels and part in barriques and tonneaux, new and 2nd passage. Final refinement after the blending: couple of months in 25 hl oak Slavonian barrels and almost a year in bottle.

PRODUCTION:

n. 65.000 bottles x 0,75 l. Magnums and Jeroboam available too.

FOOD PAIRING

Baked Lamb and Kid, grilled meats, arrosticini (local skewer of sheep meat) and lamb chops, pasta with ragu sauce.

TYPE: Red

REGION: Abruzzo

APPELLATION: Montepulciano d'Abruzzo DOC

VINE VARIETY: Montepulciano d'Abruzzo 100%

FIRST VINTAGE: 1987



Trebbiano d'Abruzzo Superiore DOC SPELT

VINEYARD FEATURES:

TERROIR

AREA: Pescara municipality

SURFACE: selection from 3 hectares (7,5 acres)

ELEVATION: 150-250 meters sea level (500-820 ft)

ESPOSURE: South / South-West

SOIL: Very compact, from calcareous clayey to loamy clayey moving to the coast

TRAINING SYSTEM: pergola abruzzese

DENSITY: 1.600-2.000 vines/hectare

AGE OF THE VINES: between 30-40 years old

YIELD: 90 hl. / hectares

VINIFICATIONS

Fermentation with temperature controlled in stainless steel tanks. Refinement for the first four months on its own lees in stainless steel tanks located outside the cellar, and after in concrete for almost a year. Bottled 15 months after the harvest, unfiltered and unfined.

PRODUCTION: 7.000, 0,75 l. format and 1,5l

FOOD PAIRING

Raw and lukewarm fish appetizers, pasta with clams and steamed Adriatic fish.

TYPE: White

REGION: Abruzzo

APPELLATION: Trebbiano d'Abruzzo Superiore DOC

VINE VARIETY: Trebbiano d'Abruzzo 100%

FIRST VINTAGE: 2010



Cerasuolo d'Abruzzo Superiore DOC SPELT

VINEYARD FEATURES:

TERROIR

AREA: Spoltore district

SURFACE: selection from 2 hectares (4,9 acres)

ELEVATION: 150 meters sea level (500 ft)

EXPOSURE: South / South-West

SOIL: Very compact, from calcareous clayey to loamy clayey moving to the coast
TRAINING SYSTEM: pergola abruzzese

DENSITY: 1600-2000 vines/hectare

AGE OF THE VINES: 42 years old

YIELD: 60 hl. / hectare

VINIFICATION

Skin contact for 18 hours, fermentation with temperature controlled in stainless steel tanks. Bottled in March, unfiltered and unfined after a refinement of 4 months in stainless steel tanks located outside the cellar.

PRODUCTION : 8.000 x 750 ml bottles and some magnums

FOOD PAIRING

Appetizers with cold cuts, carpaccio, fillet steak, soups and pottages.

TYPE: Rose

REGION: Abruzzo

APPELLATION: Cerasuolo d'Abruzzo Superiore DOC

VINE VARIETY: Montepulciano d'Abruzzo 100%

FIRST VINTAGE: 2011



LE RUVE Fiano Colline Pescaresi IGT

VINEYARD FEATURES:

TERROIR

AREA: San Valentino district

VINEYARDS: 1 ha

ALTITUDE: 300 meter o.s.l.

EXPOSITION: South / South-West

SOIL: Very compact, from calcareous clayey to loamy clayey moving to the coast

TRAINING SYSTEM: Guyot

VINES / HA: 7.000

AGE OF THE VINES: 13 years old

YIELD: 40 hl./hectare

HARVEST: Picking by hand in basket in the first week of September

WINEMAKING

Fermentation and maceration part in stainless steel and part in tonneaux (500 l) 20% new.

AGING

6 months on the lees part in stainless steel and part in tonneaux, 20% new.
Bottled in July.

PRODUCTION

5.000 bottles x 0,75 l.

FOOD PAIRING

Fish soups, seafood, pasta with fish sauces, white meat, crustaceans, and tuna tartare.

TYPE: White

REGION: Abruzzo

APPELLATION: Fiano Colline Pescaresi IGT

VINE VARIETY: Fiano 100%

FIRST VINTAGE: 2010



PECORINO Colline Pescaresi IGT

VINEYARD FEATURES:

TERROIRS

AREA: Pescara district

SURFACE: choice on 8 hectares (20 acres)

ELEVATION: 150/250 meters sea level (490-820 ft)

EXPOSURE: South / South-West

SOIL: Very compact, from calcareous clayey to loamy clayey moving to the coast

TRAINING SYSTEM: pergola abruzzese/Guyot

DENSITY: 1.600 - 2.000/4.000 vines/hectare

AGE OF THE VINES: 11/16 years

YIELD: 85 hl. / hectare

HARVEST

first half of September.

VINIFICATION

Soft pressing and traditional vinification "in white" in stainless steel. The wine is decanted and remain a couple of months sur lies. Bottling from January 2019.

PRODUCTION

n. 60.000 bottles 0,75 l. & 1,5 l

FOOD PAIRING

Aperitif, and then with mollusc, shell fish, and Adriatic fish dishes with a strong flavour.

TYPE: White

REGION: Abruzzo

VINE VARIETY: Pecorino 100%

DENOMINATION : Pecorino Colline Pescaresi IGT

FIRST VINTAGE: 2006