



Montepulciano d'Abruzzo DOC

VINEYARD FEATURES:

TERROIR

AREA: Spoltore, San Valentino e Scafa districts

VINEYARDS: selection on 30 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

VINES / HA: 1600-2000

AGE OF THE VINES: from 25 to 35 years old

YIELD: 80 hl. / hectare

HARVEST: From half of September

WINEMAKING

Fermentation and maceration for about 10 days in stainless steel tanks.

AGING

For about 18 months, the 80% of the wine refine in stainless steel tank while the remaining 20% in 25 hl oak slavian barrels and in 2nd passage barriques.

PRODUCTION

n 180.000 bottles x 0,75 l. Double Magnum l.3 are available too.

FOOD PAIRING

Typical local salumi, pasta aglio e olio (garlic and olive oil), arrosticini, porchetta, grilled chicken, and brodetto di pesce (local fish soup).

TYPE: Red

REGION: Abruzzo

APPELLATION: Montepulciano d'Abruzzo DOC

VINE VARIETY: Montepulciano d'Abruzzo 100%

FIRST VINTAGE: 1990



Trebbiano d'Abruzzo DOC

VINEYARD FEATURES:

TERROIRS

AREA: San Valentino, Spoltore and Alanno district

SURFACE: 5 hectares (12 acres)

ELEVATION: 150-300 meters sea level (450-900 ft)

EXPOSURE: 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

AGE OF THE VINES: 25-35 years old

YIELD: 75 hl. / hectare

HARVEST

By hand, First week of September

VINIFICATION

soft pressed and decanted at low temperature. Stainless steel tank fermentation and ageing . Bottled from mid-January.

PRODUCTION

n. 40.000 (750 ml.) bottles

FOOD PAIRING

aperitif, sea and ground crudites, pasta with seafood or fish sauces, baked or grilled fish and fresh cheeses.

TYPE: Bianco

REGION: Abruzzo

APPELLATION: Trebbiano d'Abruzzo DOC

VINE VARIETY: Trebbiano d'Abruzzo 100%

FIRST VINTAGE: 1990



Cerasuolo d'Abruzzo DOC

VINEYARD FEATURES:

TERROIR

AREA: Scafa, San Valentino and Spoltore district

SURFACE: selection above 30 hectares (2,5 acres)

ELEVATION: 150-300 meters sea level (500-900 ft)

EXPOSURE: South / Sout-West

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

TRAINING SYSTEM: pergola abruzzese

DENSITY: 1.600-2.000

AGE OF THE VINES: 25-35 years old

YIELD: 85 hl. / hectares

HARVEST

between mid September and mid October

VINIFICATION

skin contact for 18 hours, bleeding and and transfer to stainless steel tanks for fermentation and ageing. Bottled from mid January.

PRODUCTION

n. 30.000 (750 ml) bottles

FOOD PAIRING

365 days for years, with all kind of food …

TYPE: Rose

REGION: Abruzzo

APPELLATION: Cerasuolo d'Abruzzo DOC

VINE VARIETY: Montepulciano d'Abruzzo 100%

FIRST VINTAGE: 1990