



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: medium clay

TRAINING SYSTEM: pergola abruzzese

VINES / HA: 1600-2000

AGE OF THE VINES: from 25 to 35 years old

YIELD: 70 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: medium clay

TRAINING SYSTEM: pergola abruzzese

DENSITY: 1.600-2.000

AGE OF THE VINES: 25-35 years old

YIELD: 50 hl. / hectare

BOTTLES: 35.000 (0,75 l. format)

VINIFICATION

Harvest end of August, beginning of September. Soft pressed and decanted at low temperature. Stainless steel tank fermentation and ageing . Bottled from mid-January.

CHARACTERISTICS

Light yellow color with green shadows. Mediterranean and sunny appeal: yellow broom and jonquil flowers with delicate warm citrusy hints. In the mouth it results full of freshness and gently softness, giving again a citrusy and flower aftertaste with a clean, clear and sapid final.

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: medium clay
TRAINING SYSTEM: pergola abruzzese
DENSITY: 1.600-2.000
AGE OF THE VINES: 25-35 years old
YIELD: 85 hl. / hectares

BOTTLES: no. 30.000 (0,75 l. format)

VINIFICATION

Harvest: between mid September and mid-October. Maceration for 18 hours, bleeding and and transfer to stainless steel tanks for fermentation and ageing. Bottled from mid January.

CHARACTERISTICS

'Cerasuolo' pink colored with purplish stripes: the word is derived from a variety of cherry with the same name. The bouquet shows gently notes of rose, fleshy cherry and pomegranate. The mouth is vinous and fresh, with a good finish presenting red fruits and a suggestive combination of freshness and sweetness.

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