



TREBBIANO D'ABRUZZO DOC 2020

Ground and form breeding

Location of the vineyards: Colonnella (Te) – Italy

Grapes: Trebbiano 100%

Altitude: 150 meters sea level

Type of soil: clay-loam

Location and exposure: hill, with vineyards exposed to the West

Age of vines: 25 years

Planting density: 1,600 vines / hectare

Yield per hectare: 140 q.

Type of cultivation: Pergola of Abruzzo

Harvest: exclusively manual, around the middle of September

Winemaking: the grapes are softly pressed and immediately protected by oxidations thanks to the addition of carbon dioxide which forms a thin barrier of protection from the air

Must cleaning : cold static clarification for 24 hours

Fermentation temperature: 12-14 ° C

Ageing: in low-temperature tank

Chemical Characteristics

Alcohol content: 12%

Dry extract: 20 g/l

Total acidity: 5.50 g/l

Ph: 3.30

Residual sugar: 4 g/l

Organoleptic characteristics

Colour: yellow-straw of medium intensity, with shades of green

Bouquet: Fresh and fruity

Taste: intense, with not intrusive acidity , persistent in the final of the mouth, with hints of fruity aftertaste

Temperature: 10-12 ° C

Pairings: it can be combined with fish and crayfish, light pasta dishes





CERASUOLO D'ABRUZZO DOC 2020

Ground and form breeding

Location of the vineyards: Colonnella (Te) – Italy

Grapes: Montepulciano 100%

Altitude: 150 meters sea level

Type of soil: clay-loam

Location and exposure: hill, with vineyards exposed to East

Age of vines: 15 years

Planting density: 1,600 vines / hectare

Yield per hectare: 140 q.

Type of cultivation: Pergola of Abruzzo

Harvest: exclusively manual, around the middle of October

Maceration of the skin: cold maceration at 10 ° C for 12 hours, followed by a soft pressing

Must cleaning: cold static clarification for 24 hours

Fermentation temperature: 18 ° C

Chemical Characteristics

Alcohol content: 12,00% vol

Dry extract: 24 g/l

Total acidity: 5.50

Ph: 3.40

Residual sugar: 3 g/l

Organoleptic characteristics

Color: bright pink of medium intensity, with light purple tones

Bouquet: red fruit, with delicately spiced flavor, intense and persistent

Taste: good intensity, fruity and persistent

How to serve

Temperature: 12-14 ° C

Pairings: very versatile wine, it can be combined with fish soups, pasta, white meats, fresh cheeses





MONTEPULCIANO D'ABRUZZO DOC 2020

Ground and form breeding

Location of the vineyards: Colonnella (Te) – Italy

Grapes: Montepulciano 80% Sangiovese 20%

Altitude: 100/150 meters sea level

Soil type: Clayey, calcareous

Location and exposure: Hill, with vineyards exposed to South, Southeast

Age of vines: 25-30 years

Planting density: 1,600 vines / hectare

Yield per hectare: 140 q.

Type of cultivation: Pergola of Abruzzo

Harvest: exclusively manual, around the middle of October

Maceration of the skins: the maceration lasts 15 to 20 days, during which several replacements ensure the homogeneity of mass and an appropriate extraction of polyphenols and color

Fermentation temperature: 26 ° C

Pressing: final fractions rich of astringent tannins are separate

Malolactic fermentation: No

Ageing: Steel

Chemical Characteristics

Alcohol: 12.50% vol

Dry extract: 24 g/l

Total acidity: 5.50

Ph: 3.40

Residual sugar: 4 g/l

Organoleptic characteristics

Colour: ruby red with violet reflections

Bouquet: red fruit,

Taste: intense wine, tannic and pleasant taste, final balanced mouth

How to serve: Temperature: 18 ° C

Pairings: traditional soups, pasta in red sauce, roasted meat

