



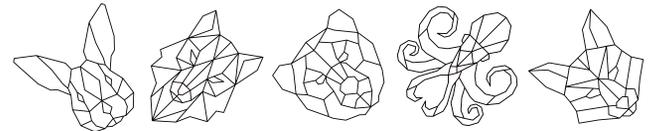
DIVERSITAS



## Cultivating Diversity

## DIVERSITAS

Abruzzo is a masterpiece of Biodiversity. It has been estimated that up to 75% of Europe's animal and plant species are safeguarded throughout the parks, mountain ranges and 130 km of pristine coastline of the region. With almost 40% of the territory being designated as protected or as a national park (the highest percentage in Europe), the whole area is basically a giant natural reserve.



## Montepulciano d'Abruzzo DOC

## LA LEPRE

Lepus Corsicanus

The Italian hare is found in the Central-Southern part of Italy, inhabiting both mountainous and coastal areas. Unfortunately, hunting has created various threats to the free-ranging hare populations in Italy due to popularity and the frequent use of restocking for hunting purposes.



Montepulciano



18°C



6 Months in 34hl



Color: intense ruby-red color with violet undertones. Fragrance: bouquet of ripe red fruit. Taste: rich in fruit, lively, elegantly framed by oak spices.



A juicy Montepulciano that matches superbly lamb, pork, and seasoned cheeses.



## Sangiovese Terre di Chieti IGP

## IL LUPO

Canis Lupus Italicus

Apennine wolves adapt themselves very well to the Abruzzo parks diverse environments, such as woods and grasslands, and to different altitudes. The wolf's most typical and fascinating call is the howling, which serves the purpose of signalling the wolf's presence as well as of calling the other pack members.



Sangiovese



18°C



3 Months in 34hl



Color: intense ruby-red color with violet undertones. Fragrance: bouquet of ripe red fruit. Taste: rich in fruit, lively, elegantly framed by oak spices.



A vibrant Sangiovese that complements cured meats, poultry, stews, and fresh cheeses.



Cerasuolo  
d'Abruzzo DOC

## LA VOLPE

Vulpes Vulpes

The fox family includes 12 different species, including the gorgeous red fox, the most widespread wild mammal in the world. This species exists in our country and with a large population only in Abruzzo. Finding food is not always easy, so this carnivore is constantly patrolling its territory.



Montepulciano



10°C



Stainless steel vats



Color: brilliant light ruby-red color. Fragrance: raspberry, blackberry cherry and red fruit. Taste: complex red fruit notes paired to a pleasant acidity.



Superb in the spring months with refreshing aperitif, light salads, and marinated white meats.



## Decorino Abruzzo DOC

## L'ORSO

Ursus Arctos Marsicanus

The Marsican brown bear is the symbol of the Abruzzo National Park. It is a subspecies, which is genetically different from alpine bears, and is thus endemic to Central Italy. Recent scientific researches have estimated a population of about 50 individuals within the park territory and surrounding areas.



Pecorino



10°C



Stainless steel vats



Color: brilliant pale straw. Fragrance: bouquet of white pulp fruit. Explosive flavors of ripe pear, renetta apple, ginestra flowers and jasmine. Taste: gentle and refreshing acidity.



Superb with gently grilled fish, vegetable tempura, oysters, stuffed mussels and sushi.



Pinot Grigio  
Colline Pescaresi IGP

IL POLPO

Octopus Vulgaris

The octopus is considered one of the most intelligent invertebrates. It has been demonstrated that the common octopus has the ability to learn when subjected to learning tests by association and by observing other specimens of the species. It is present throughout the sun-drenched Adriatic Sea.



Pinot Grigio



10°C



Stainless steel vats



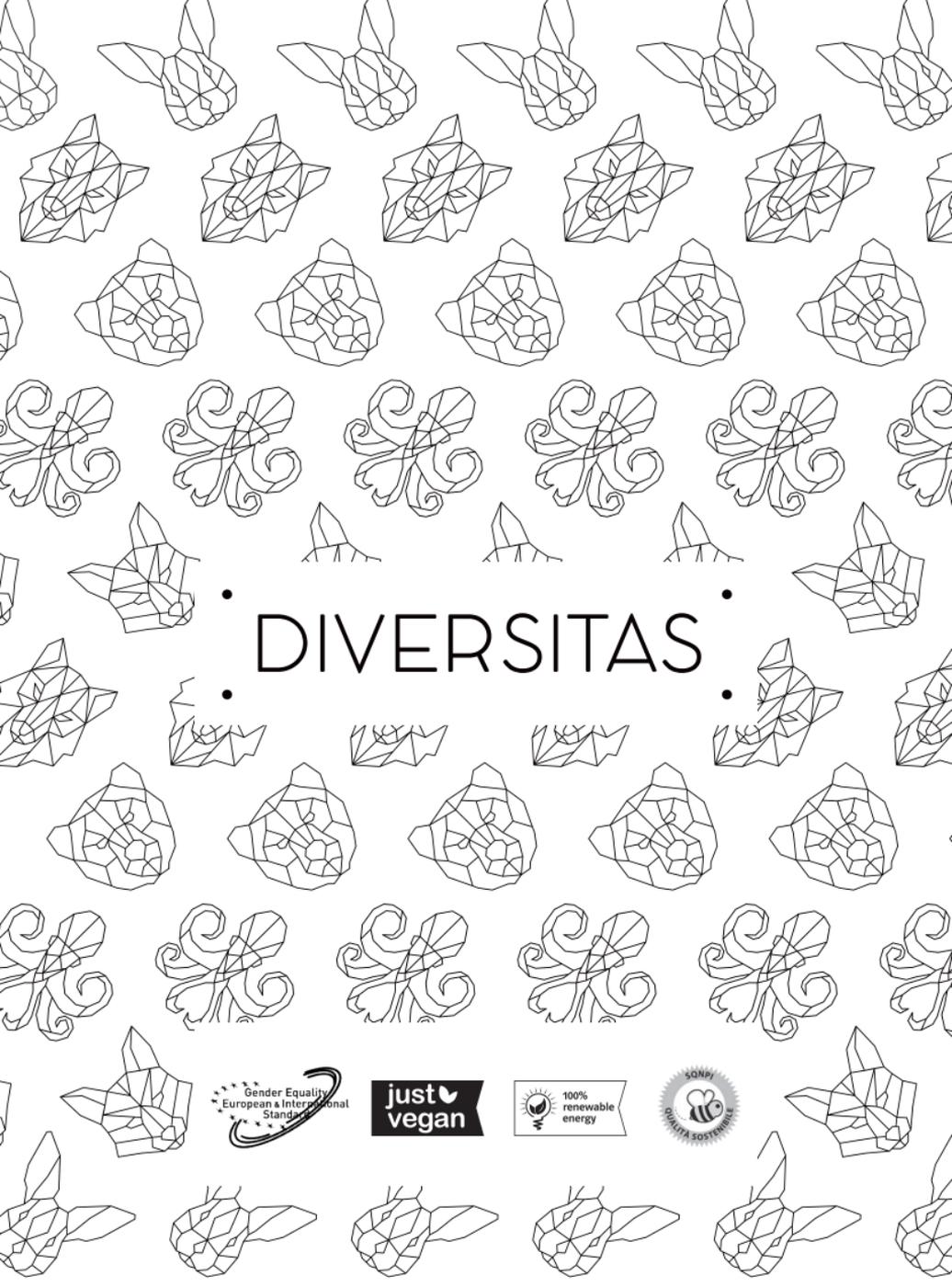
Color: pale straw with light green hues. Fragrance: bouquet of white fruits, ripe golden apples and pears. Taste: refreshing ripe apple and peach notes with a gentle acidity.



Superb in the spring months with light salads, raw seafood of all types, and grilled fish.







# DIVERSITAS



just  
vegan

