



COLLE CORVIANO

LORETO APRUTINO



COLLE CORVIANO

TREBBIANO D'ABRUZZO

Denominazione di origine controllata

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE TREBBIANO D'ABRUZZO AREA.

GRAPE VARIETIES

TREBBIANO D'ABRUZZO (100%).

SOIL

STONY, CALCAREOUS, WELL STRUCTURED AND DRAINED.
ALTITUDE: 300 MT. ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A CAREFUL SELECTION OF THE GRAPES IN EARLY SEPTEMBER, THE GRAPE STALKS ARE REMOVED AND A SHORT COLD MACERATION OF THE CRUSHED GRAPES IN STAINLESS STEEL IS APPLIED. SUBSEQUENTLY, A SOFT PRESSING TAKES PLACE FOLLOWED BY ALCOHOLIC FERMENTATION WITH SELECT YEAST FOR 10 DAYS TO PRESERVE THE NATURAL 100% TREBBIANO D'ABRUZZO FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

FLAVORS

PALE STRAW WITH LIGHT GREEN HUES. INTENSE BOUQUET OF RIPE APPLES AND PEACHES. REFRESHING RIPE APPLE AND PEACH NOTES END WITH A GENTLE ACIDITY.

PERFECT AS AN APERITIF AND WELL SUITED FOR SHELLFISH AND SEAFOOD IN GENERAL.

IDEAL SERVING TEMPERATURE: 10°C.



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PINOT GRIGIO COLLINE PESCARESI

Indicazione geografica protetta

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE PINOT GRIGIO IGP AREA.

GRAPE VARIETIES

PINOT GRIGIO (100%).

SOIL

STONY, STRUCTURED AND DRAINED. LIMESTONE.
ALTITUDE: 300 MT. ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A CAREFUL SELECTION OF THE GRAPES IN LATE-EARLY AUGUST, THE GRAPE STALKS ARE REMOVED AND A SHORT COLD MACERATION OF THE CRUSHED GRAPES IN STAINLESS STEEL IS APPLIED. SUBSEQUENTLY, A SOFT PRESSING TAKES PLACE FOLLOWED BY ALCOHOLIC FERMENTATION WITH SELECT YEAST FOR 10 DAYS TO PRESERVE THE NATURAL 100% PINOT GRIGIO FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

FLAVORS

PALE STRAW WITH LIGHT GREEN HUES. INTENSE BOUQUET OF WHITE FRUITS INCLUDING RIPE GOLDEN APPLES AND PEARSSCHEDA. ON THE PALATE, REFRESHING RIPE APPLE AND PEACH NOTES END WITH A GENTLE ACIDITY. A ROUND, LIGHTLY FLORAL WINE WITH A FULLNESS AND SPICE THAT BRINGS LOTS OF APPEAL.

TOTAL PRODUCTION 40.000 BOTTLES

SUPERB IN THE SPRING MONTHS WITH LIGHT SALADS, AND MARINATED WHITE MEATS. BEST ENJOYED AT 15°C.



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CHARDONNAY COLLINE PESCARESI

Indicazione geografica protetta

AREA OF PRODUCTION

A SINGLE-VINEYARD PLANTED IN 2005 LOCATED NEAR THE VILLAGE OF LORETO APRUTINO.

GRAPE VARIETIES

CHARDONNAY (100%).

SOIL

STONY, CALCAREOUS, STRUCTURED AND DRAINED.
ALTITUDE: 300 MT. ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A SELECTIVE HAND HARVEST IN LATE AUGUST, THE GRAPE STALKS ARE REMOVED AND THE SUBSEQUENT CRUSHED GRAPES UNDERGO A COLD MACERATION IN STAINLESS STEEL. A SOFT PRESSING FOLLOWS. THE CLARIFIED MUST IS SUBSEQUENTLY FERMENTED WITH SELECT YEAST IN TEMPERATURE CONTROLLED STAINLESS STEEL VATS FOR 12 DAYS AT 16°C TO PRESERVE THE NATURAL 100% CHARDONNAY FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

FLAVORS

A BRILLIANT PALE STRAW COLOR. AN ENTICING BOUQUET OF RIPE FLOWER, LEMON TROPICAL FRUIT. THE WINE EXPRESSES WHITE PULP FRUIT AND WONDERFUL MINERALITY ACCOMPANIED BY A CRISPY ACIDITY THAT LINGERS ON THE PALATE.

TOTAL PRODUCTION 30.000 BOTTLES

SUPERB WITH SEAFOOD PLATTERS OR SIMPLY AS A GREAT APERITIF WINE TO SIP ON A WARM SUMMER'S NIGHT. BEST ENJOYED AT 10°C.



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COLLE CORVIANO

PECORINO COLLINE PESCARESI

Indicazione geografica protetta

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE PECORINO IGT AREA.

GRAPE VARIETIES

PECORINO 100%.

SOIL

STONY, CALCAREOUS, STRUCTURED AND DRAINED.
ALTITUDE: 350 METERS ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A SELECTIVE HAND HARVEST IN MID-SEPTEMBER, THE GRAPE STALKS ARE REMOVED AND THE SUBSEQUENT CRUSHED GRAPES UNDERGO A COLD MACERATION IN STAINLESS STEEL. A SOFT PRESSING FOLLOWS.

THE CLARIFIED MUST IS SUBSEQUENTLY FERMENTED WITH SELECT YEAST IN TEMPERATURE CONTROLLED STAINLESS STEEL VATS FOR 12 DAYS AT 16°C TO PRESERVE THE NATURAL 100% PECORINO FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

FLAVORS

A BRILLIANT PALE STRAW COLOR. A WONDERFUL BOUQUET OF WHITE PULP FRUIT. EXPLOSIVE FLAVORS OF RIPE PEAR, RENETTA APPLE, GINESTRA FLOWERS AND JASMINE ACCOMPANIED BY A GENTLE AND REFRESHING ACIDITY.

SUPERB WITH GENTLY GRILLED FISH, VEGETABLE TEMPURA, OYSTERS. BEST ENJOYED AT 10°C.



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SANGIOVESE TERRE DI CHIETI

Indicazione geografica protetta

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED IN THE SOUTHERN TIP OF THE ABRUZZO REGION IN THE SANGIOVESE TERRE DI CHIETI AREA.

GRAPE VARIETIES

SANGIOVESE (100%).

SOIL

HIGHLY CALCAREOUS, WITH SAND, SILT AND CLAY.
ALTITUDE: 250 METERS ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A CAREFUL SELECTION OF THE GRAPES IN LATE SEPTEMBER, THE GRAPE STALKS ARE REMOVED AND TRADITIONAL TEMPERATURE CONTROLLED FERMENTATION ON THE SKINS IN STAINLESS STEEL IS APPLIED FOR 15 DAYS WITH PERIODIC PUMPING OVER. THE WINE IS AGED FOR 3 MONTHS IN 300LT FRENCH OAK BARRELS. THE CYCLE ENDS WITH TWO MONTHS BOTTLE REST.

FLAVORS

AN INTENSE RUBY-RED COLOR WITH VIOLET UNDERTONES. INTENSE BOUQUET OF RIPE RED FRUIT. RICH IN FRUIT, LIVELY, ELEGANTLY FRAMED BY OAK SPICES.

A VIBRANT SANGIOVESE THAT COMPLEMENTS CURED MEATS, POULTRY AND STEWS AND FRESH CHEESES.

IDEAL SERVING TEMPERATURE: 16°C.



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MONTEPULCIANO D'ABRUZZO
Denominazione di origine controllata

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MONTEPULCIANO D'ABRUZZO

Denominazione di origine controllata

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE MONTEPULCIANO D'ABRUZZO AREA.

GRAPE VARIETIES

MONTEPULCIANO D'ABRUZZO (100%).

SOIL

STONY, CALCAREOUS, WELL STRUCTURED AND DRAINED.
ALTITUDE: 300 METERS ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A CAREFUL SELECTION OF THE GRAPES IN MID-OCTOBER, THE GRAPE STALKS ARE REMOVED AND TRADITIONAL TEMPERATURE CONTROLLED FERMENTATION ON THE SKINS IN STAINLESS STEEL IS APPLIED FOR 10 DAYS WITH PERIODIC PUMPING OVER. THE WINE IS AGED FOR SIX MONTHS IN 34HL FRENCH OAK BARRELS. THE CYCLE ENDS WITH THREE MONTHS BOTTLE REST.

FLAVORS

AN INTENSE RUBY-RED COLOR WITH VIOLET UNDERTONES.
INTENSE BOUQUET OF RIPE RED FRUIT. RICH IN FRUIT, LIVELY, ELEGANTLY FRAMED BY OAK SPICES.

A JUICY MONTEPULCIANO THAT MATCHES SUPERBLY LAMB, PORK AND SEASONED CHEESES.

IDEAL SERVING TEMPERATURE: 18°C.



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Fonte Maggio

MONTEPULCIANO D'ABRUZZO

Denominazione di origine controllata

AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE MONTEPULCIANO D'ABRUZZO AREA.

GRAPE VARIETIES

MONTEPULCIANO D'ABRUZZO (100%).

SOIL

STONY, CALCAREOUS, STRUCTURED AND DRAINED. ALTITUDE: 300 METERS ABOVE SEA LEVEL.

VINIFICATION

FOLLOWING A RIGOROUS HAND HARVEST IN MID-OCTOBER, THE GRAPE STALKS ARE REMOVED.

ALCOHOLIC FERMENTATION WITH SKIN CONTACT TAKES PLACE WITH SELECT YEASTS DURING 14 DAYS WITH PERIODIC PUMPING OVER. MALOLACTIC FERMENTATION FOLLOWS IN 300 LITER FRENCH BARRIQUES (ALLIER AND TRONCAIS). SUBSEQUENTLY, THE WINE IS AGED FOR TWELVE MONTHS IN 300 LITER FRENCH OAK BARRELS. THE CYCLE ENDS WITH A 12-MONTH BOTTLE REST.

FLAVORS

DARK RUBY-RED WITH VIOLET UNDERTONES. COMPLEX WILD BERRY NOTES FRAMED BY ELEGANT OAK SPICES. BLACKCURRANT, SPICY CHERRY INTEGRATED WITH HAZELNUT AND COFFEE.

DRINKABLE TODAY, COLLE CORVIANO FONTE MAGGIO WILL AGE WELL FOR THE NEXT 8-10 YEARS.

PERFECT WITH RED MEATS, GAME AND AGED SHEEP CHEESE. BEST ENJOYED AT 18°C.