

TALAMONTI



TRABOCCHETTO

PECORINO SUPERIORE ABRUZZO

denominazione di origine controllata

The term Trabocchetto was selected for its historical importance to the Abruzzi's fishing tradition. According to local historians, the Trabocco (or Trabucco) was a fishing innovation imported from the Middle East with literature references dating back to the 18th century. These ancient fishing machines were quickly adopted throughout the Adriatic Coast.

Area of Production:	Italy, Abruzzo, Loreto Aprutino (PE)
Grape Varieties:	Pecorino 100%
Altitude:	300 meters above sea level
Training System:	Guyot
Soil Structure:	Limestone clay
Exposure:	South-east
Vineyard Planting Year:	2004-2011
Yield per Hectare:	12.000 Kg/ha
Vineyard Size:	5,5 ha
Bottles Produced:	60.000
Ageing Potential:	4 years

Production method: made exclusively from Pecorino grapes manually harvested in our vineyards. After de-stemming, the grapes are cold macerated and soft pressed. The resulting must is then fermented in stainless steel vats for 12 days using select yeasts. This is followed by 2 months ageing in the bottle.

Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes.



ATERNUM

TREBBIANO D'ABRUZZO RISERVA

denominazione di origine controllata

The link to the Abruzzi region, to its history, and our roots represents the basis for the selection of all the names of Talamonti wines. Therefore the choice to link our Trebbiano d'Abruzzo, the prince white grape of the Abruzzi, to one of the most important landmarks of the area was clear. Aternum Vicus is the historic name of the town of Pescara.

Area of Production:	Italy, Abruzzo, Loreto Aprutino (PE)
Grape Varieties:	Trebbiano Abruzzese 100%
Altitude:	300 meters above sea level
Training System:	Overhead trellis
Soil Structure:	Limestone clay
Exposure:	South-east
Vineyard Planting Year:	1975-1980
Yield per Hectare:	9.000 Kg/ha
Vineyard Size:	1 ha
Bottles Produced:	6.000
Ageing Potential:	6-8 years

Production method: made exclusively from Trebbiano grapes selected and harvested by hand. After de-stemming, the grapes are cold macerated and soft pressed. Following fermentation in steel vats for 12 days with select yeast. An additional 7 months in French barriques achieve the correct maturation of bouquet and complexity on the palate.

Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes.



TRE SAGGI

MONTEPULCIANO D'ABRUZZO RISERVA

denominazione di origine controllata

The link to the Abruzzi region, to its history, and our roots represent the basis for all the names selected for Talamonti wines. Therefore, the choice to link the Montepulciano d'Abruzzo grape, the region's prince red grape to one of the region's most important landmarks was obvious. The 3 patriarchs are depicted in Santa Maria in Piano's sacred walls.

Area of Production:	Italy, Abruzzo, Loreto Aprutino (PE)
Grape Varieties:	Montepulciano d'Abruzzo 100%
Altitude:	300 meters above sea level
Training System:	Overhead trellis
Soil Structure:	Limestone clay
Exposure:	South-east
Vineyard Planting Year:	1995-2002
Yield per Hectare:	12.000 Kg/ha
Vineyard Size:	5 ha
Bottles Produced:	50.000
Ageing Potential:	6-10 years

Production method: made exclusively from Montepulciano grapes manually harvested in our vineyards on select vintages. De-stemming is followed by alcoholic fermentation for 14 days using selected yeast. Barrel ageing lasts 12 months in new medium-to-heavy toasted French barrels of 300 litres.

Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes.

Paradise the three patriarchs regulate the vine / He, as inspired by Dante Alighieri's Divine Comedy, is the masterpiece of Abruzzo art. The fresco depicts the three patriarchs regulating the vine in Paradise.



KUDOS

ROSSO ABRUZZO

denominazione di origine controllata

The name Kudos was selected at the conclusion of an innovative journey inspired by an in-depth study of the Montepulciano d'Abruzzo and Merlot grape varieties. The name was chosen as to reflect our blending the best parcels of Montepulciano d'Abruzzo and Merlot to produce this powerful red. Superb from the start, Kudos holds the promise of excellent ageing.

Area of Production:	Italy, Abruzzo, Loreto Aprutino (PE)
Grape Varieties:	Montepulciano 80% Merlot 20%
Altitude:	300 meters above sea level
Training System:	Guyot-Overhead trellis
Soil Structure:	Limestone clay
Exposure:	South-east
Vineyard Planting Year:	1995-2000
Yield per Hectare:	9.000 Kg/ha
Vineyard Size:	2 ha
Bottles Produced:	13.000
Ageing Potential:	10 years

Production method: made by blending the two varietals after prolonged skin-contact to encourage the extraction of soft tannins and give the wine bold structure. The wine is aged separately for 12 months in French oak. Blending is followed by a further 12 months ageing in French oak barrels and twelve month bottle ageing.

Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes.



TREBÌ

TREBBIANO D'ABRUZZO

denominazione di origine controllata

A pale straw colour with light green hues hint to its freshness. Its rich bouquet expresses floral aromas greatly enhanced by hints of apple and peach, closing on the palate with a clean and refreshing finale. The result is a crisp and mineral wine of character.

Area of Production:	Italy, Abruzzo, Loreto Aprutino (PE)
Grape Varieties:	Trebbiano Abruzzese 100%
Altitude:	300 meters above sea level
Training System:	Overhead trellis
Soil Structure:	Limestone clay
Exposure:	South-east
Vineyard Planting Year:	2003-2012
Yield per Hectare:	14.000 Kg/ha
Vineyard Size:	7 ha
Bottles Produced:	100.000
Ageing Potential:	2 years

Production method: made exclusively from Trebbiano grapes manually harvested in our vineyards. After de-stemming and cold maceration, temperature-controlled fermentation is carried out with selected yeasts in steel vats for 10 days. This is followed by 2 months ageing in the bottle.

Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes.



ROSÉ

CERASUOLO D'ABRUZZO

denominazione di origine controllata

Bold, fresh and highly enjoyable, this contemporary expression of Abruzzo, where local roots bring together and inspire, and never to restrict. The eye catches a bright and intense color; the bouquet is dominated by intense notes of red berries with a fresh hint of underripe Marasca cherry.

Area of Production:	Italy, Abruzzo, Loreto Aprutino (PE)
Grape Varieties:	Montepulciano 100%
Altitude:	300 meters above sea level
Training System:	Overhead trellis
Soil Structure:	Limestone clay
Exposure:	South-east
Vineyard Planting Year:	2003-2010
Yield per Hectare:	14.000 Kg/ha
Vineyard Size:	2 ha
Bottles Produced:	30.000
Ageing Potential:	2 years

Production method: made exclusively by using Montepulciano grapes harvested manually in our vineyards. After de-stemming and pressing, traditional fermentation was carried out in steel vats at a controlled temperature of 15-17°C, to preserve the fresh aromas of the fruit. The must was separated from the skins after 8 hours, to obtain optimum extraction of aromas.

Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes.



MODÀ

MONTEPULCIANO D'ABRUZZO

denominazione di origine controllata

Multiple nuances of violet blend with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet. On the palate, the rich red fruit flavours express great elegance. Short-lived ageing in oak barrels produces a distinctive wine with tannins that are dense but unobtrusive.

Area of Production:	Italy, Abruzzo, Loreto Aprutino (PE)
Grape Varieties:	Montepulciano d'Abruzzo 100%
Altitude:	300 meters above sea level
Training System:	Guyot-Overhead trellis
Soil Structure:	Limestone clay
Exposure:	South-east
Vineyard Planting Year:	2005-2010
Yield per Hectare:	14.000 Kg/ha
Vineyard Size:	25 ha
Bottles Produced:	200.000
Ageing Potential:	4 years

Production method: made exclusively from Montepulciano grapes manually harvested in our vineyards. After de-stemming, traditional fermentation is carried out at controlled temperature in steel vats for 10 days. The wine is then aged in 34 hl French barrels for 6 months. Aged for 2 months in the bottle.

Eco-compatible farming methods: subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes.



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