



CORDONI

THE ART OF ABRUZZIAN WINE

Exploring Flavors, Tradition & Culture

CORDONI FAMILY





CORDONI'S WINES

Each bottle tells a story: from the soil where the grapes were grown, to the hands of the winemakers who carefully crafted it, and finally to the glass where it is enjoyed

Exploring wine means discovering history, geography, and art, while experiencing flavors that awaken the senses and create unforgettable moments

THE WINEMAKING PROCESS



From vineyard to bottle, winemaking combines nature, science, and artistry to create unique flavors

Grapes are carefully cultivated and harvested at peak ripeness to ensure the best balance of sugar and acidity.

Through fermentation, yeast transforms grape sugars into alcohol, creating the body and character of the wine.

The aging process, whether in oak barrels or stainless steel, develops flavor, aroma, and texture before the wine is bottled and stored

RED WINE

ONLY MONTEPULCIANO GRAPES



COLLINE
TERAMANE
MONTEPULCIANO
D'ABRUZZO DOCG
RISERVA

COLLINE
DATA SHEET



MONTEPULCIANO
D'ABRUZZO DOC
RISERVA

MONTEPULCIANO
DATA SHEET



MONTEPULCIANO
D'ABRUZZO DOC

TWINS
DATA SHEET

WHITE WINE

NATIVE GRAPES: PECORINO,
PASSERINA & TREBBIANO



CONTROGUERRA
PECORINO DOC

PECORINO
DATA SHEET



CONTROGUERRA
PASSERINA DOC

PASSERINA
DATA SHEET



TREBBIANO
D'ABRUZZO DOC

TREBBIANO
DATA SHEET

ROSE WINE

ONLY MONTEPULCIANO GRAPES



CERASUOLO
D'ABRUZZO DOC

CERASUOLO
DATA SHEET





HERE WE ARE

VINI CORDONI

VIA LUCIO BATTISITI 20
64010 ANCARANO (TE)
ITALIA

WINERY'S CORPORATE VIDEO



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