



**TENUTA ARABONA**

Vini Biologici | Organic Wines



# COMPANY PROFILE

- [About our company](#)
- [Timeline: The company history](#)
- [Key Facts & Territory](#)
- [Our Brands](#)
- [Products range](#)
- [Market positioning and services](#)





## THE COMPANY

Tenuta Arabona is a *family-run organic wine farm* nestled in the pleasant and sunny hills of Manoppello Scalo, in the Province of Pescara, Abruzzo, Italy.

Our estate extends for **25 hectares** of vineyards and 1.5 hectares of olive grove, cultivating mainly Abruzzo's typical vines such as *Montepulciano, Trebbiano, Pecorino, and Passerina*.

Committed to the land since 1991, we follow *certified organic farming* methods, with grape transformation controlled by **CCPB** according to regulation 834/2007.

Our product portfolio boasts 19 references, with an annual production of about 65,000 bottles under our own labels, and production capacity of about 250,000 liters.



# TIMELINE- THE COMPANY HISTORY

**1950:** Pasquale Radica begins traditional grape cultivation in Tollo, Abruzzo.

**1969:** Domenico's father, Pasquale, returns from Canada to continue the family agricultural business, relocating the farm from Tollo to Manoppello, a more suitable area for viticulture.

The company becomes one of the first in Italy to achieve **organic certification**.

Tenuta Arabona wines are sold internationally for the first time. The company expands its product line to include the Mia Natura range and sparkling wines produced in-house using the Martinotti Method with specialized equipment.

*1950 – 1980*

*1980-1990*

*1991*

*2000 – 2010*

*2010- present*

Domenico Radica joins the company, expands its size, and initiates a significant restructuring.

**1988:** The entire vineyard is converted to eco-friendly cultivation methods.

**Domenico Radica and his wife Maria Antonietta** acquire additional land, expanding the vineyards to their current 25 hectares

**2004 (January):** Construction of the company's winery begins.

**2006:** The winery, fully equipped for winemaking, is completed.

**2007:** The first vintage of organic wines under the Tenuta Arabona brand is released.



# KEY FACTS

- ❖ Our vineyards are cultivated by using only products of natural origin and no chemical product of synthesis is used.
- ❖ We only use our own grapes cultivated by us in our *organic certified* vineyards.
- ❖ We work with **0 km process** since the grapes are handmade picked and crushed in 1 hour in the winery, that is placed in the middle of the estate.
- ❖ We mainly use fermentation on pied de cuve with native yeasts.
- ❖ The storage and the refining of our wines occur in our winery in stainless steel vats at controlled temperature saturate with nitrogen.
- ❖ In order to limit human intervention, we wait for the right time of refining the wines. Our goal is to preserve the natural scent and characteristics of the vines and their bond to the land.



## TERRITORY



- ❖ **Soil type:** Clayey- calcareous slushy and profound
- ❖ **Exposure:** South/South East
- ❖ **Altitude:** 100-180 m above the sea level
- ❖ **Training system:** Double Curtain row GDC
- ❖ **Pruning system:** Two Buds Spurred Cordon
- ❖ **Harvesting:** Handpicked, from middle/end August to second decade of October
- ❖ **Grapes varieties:** Montepulciano d'Abruzzo, Trebbiano, Passerina, Pecorino, Chardonnay and Cabernet Sauvignon (small portion)



# OUR BRANDS



## TENUTA ARABONA

- ❖ Historical brand since 2007
- ❖ Organic certified wines
- ❖ Mid-range and high-end wines
- ❖ 19 references
- ❖ Target: specialised-retail, Horeca.



## ERREDIA

- ❖ New brand since 2019
- ❖ Organic certified wines
- ❖ Mid-range wines
- ❖ 5 references
- ❖ Target: large scale distribution, Horeca.





# PRODUCTS RANGE



00

2025

# TERRA CRUDA

Terra Cruda line is obtained by high quality grapes through particular processing techniques, which combine ancient methods and modern technologies.

This line only includes the DOC organic wines from Abruzzo.

Ageing occurs in stainless steel vat for the white and rosé wines. For the red wine occurs a long ageing, first in stainless steel vat, then in barriques of third and fourth passage and at the end in bottle.

N. 4 Type of wines:

- ❖ Montepulciano D'Abruzzo DOC
- ❖ Cerasuolo D'Abruzzo DOC
- ❖ Abruzzo Pecorino DOC

- Closure: Cork
- Bottle: Bordolese 75cl



# MANUS PLERE

The line Manus Plere, our classic line, is produced using our own organically grown grapes in purity.

We focus on wines vinified according to the local tradition of Abruzzo and easy to drink.

Short ageing in stainless steel vat for the white and rosé wines and long ageing in stainless steel vat for the red wine.

N. 5 Type of wines:

- ❖ Montepulciano D'Abruzzo DOC
- ❖ Cerasuolo D'Abruzzo DOC
- ❖ Trebbiano D'Abruzzo DOC
- ❖ Pecorino IGT Colline Pescaresi
- ❖ Passerina IGT Colline Pescaresi

➤ Closure: Nomacorc Select Green 100 made using renewable energy and renewable plant-based polymers, with a zero-carbon footprint.

➤ Bottle: Bordolese 75cl



# MIA NATURA

All the organic wines of Mia Natura line are spontaneously fermented with native yeasts, bottled without clarification, only with a light filtration, to capture the emotions and essences that come from Tenuta Arabona's vineyards.

We focus on natural, scented, fresh and intense wines. The line reflects the winemaker's philosophy on natural wines.

Short ageing in stainless steel vat for all the wines.

N. 5 Type of wines:

- ❖ Montepulciano D'Abruzzo DOC
  - ❖ Cerasuolo D'Abruzzo DOC
  - ❖ Trebbiano D'Abruzzo DOC
  - ❖ Pecorino IGT Colline Pescaresi
  - ❖ Passerina IGT Colline Pescaresi
- 
- Closure: Nomatic Select Green 100 made using renewable energy and renewable plant-based polymers, with a zero-carbon footprint.
  - Bottle: Bordolese 75cl



# BOLLICINE

Organic sparkling wines totally made in Abruzzo in our winery in 600 lt autoclaves, according to Martinotti Method (*Charmat Method*).

Our *Bollicine* are obtained from partially fermented must with no added sugar and without the use of selected yeasts.

This is an interpretation of sparkling wines developed by the winemaker Domenico Radica, strictly linked to the vines and the land.

Foaming in autoclave for 4/6 months.

N. 3 Type of sparkling wines:

- ❖ Bollicine di Pecorino
- ❖ Bollicine di Passerina
- ❖ Bollicine Rosé

➤ Closure: Mushroom cork and wire cage





## DON PASQUALE

Don Pasquale is the **Riserva** of Tenuta Arabona, produced with an exclusive selection of Montepulciano d'Abruzzo, only in the best vintages.

This is a family selection.

Long ageing first in stainless steel vat, then in barriques and then in bottle.

N. 1 Type of wine:

❖ Montepulciano D'Abruzzo DOC

➤ Closure: Cork

Package:

- 0,75-liter bottle in case of 6 bottles;
- 3-liter bottle in wooden case with possibility of hand painted label.



# MACERATO 40 DAYS BIO



Published as "liquid gold, spectacular" by the Vitae Guide 2025 edition, which awarded the Four Screws to the Macerato 40 giorni.

Complex and peculiar product. On the nose it highlights a mineral onset of wet stone and hydrocarbons, then scents of yellow flowers on a citrus background. Consistent when tasted, it arouses an elegant sip, in perfect balance between volume, freshness and flavor.

**Grape variety:** Trebbiano 100%

**Vinification:** Marc maceration at a controlled temperature for 40 days with autochthonous yeasts.

**Ageing:** Short ageing in steel. Bottled without clarification. Sulfites content is really low.

➤ Bottle: 75cl





# ERREDIA



Erredia Product range is composed by 1 line of wines:

All the wines are organic certified produced using only our own grown grapes.

We focus on simply wines easy to drink with short ageing in stainless steel vats.

All the wines are of the current vintage.

N. 5 Type of wines:

- ❖ Montepulciano D'Abruzzo DOC,
- ❖ Cerasuolo D'Abruzzo DOC,
- ❖ Trebbiano D'Abruzzo DOC,
- ❖ Pecorino IGT Colline Pescaresi,
- ❖ Passerina IGT Colline Pescaresi

➤ Closure: Nomacorc Select Green 100 made using renewable energy and renewable plant-based polymers, with a zero-carbon footprint.

➤ Bottle: 75cl



# MARKET POSITION AND SERVICES

Currently Tenuta Arabona distributes its products in Italy and foreign countries, with exports accounting for about 10% of sales.

In all the markets in which our products are present, we work directly with qualified importers and distributors, especially in the hotel, restaurant, and specialized-retail sectors.

The wines are positioned in the medium/high segment of the market.

The firm maintains active partnerships with all the distributors abroad in order to develop promotional activities in their markets, including:

- ❖ private labels service;
- ❖ personalised products for distributors;
- ❖ presentations at shows, events, and trade fairs organized by importers;
- ❖ wine tasting events;
- ❖ hospitality services in affiliated facilities near the winery and guided tours of our winery and territory;
- ❖ planned promotional support;
- ❖ education in wine-making techniques for distributors, agents, clients, journalists.



# CONTACTS

Tenuta Arabona di De Acetis Maria Antonietta  
Via dei Vigneti, 4  
65024 ManoppelloScalo (Pe) Italy  
P.I. 01710150689

Mrs Maria Antonietta De Acetis – Owner  
Email: [info@tenutaarabona.it](mailto:info@tenutaarabona.it)

Ms Alessandra D'Alfonso – Sales and Marketing  
Email: [marketing@tenutaarabona.it](mailto:marketing@tenutaarabona.it)

Phone: +39 85 8561902

Website: [www.tenutaarabona.it](http://www.tenutaarabona.it)



*Tenuta Arabona*



*@tenutaarabona*



*Tenuta Arabona*

