

WINE FROM THE GREENEST  
REGION OF EUROPE



*Cà d'Abruzzo*



## Ca'd'Abruzzo ORO

### Ca'd'Abruzzo Oro Trebbianio D'Abruzzo DOC



**Typology:** White Dry Wine  
**Category:** Trebbiano d'Abruzzo DOC  
**Grape Variety:** Trebbiano d'Abruzzo 100%  
**Vanification:** Trebbiano grapes, selected and harvested by hand, are de-stemmed and left in cryomaceration for at least 8 hours in contact with the skins to facilitate aromatic extraction  
**Aging:** for 6 months in stainless steel tanks and for 6 months in cement tanks  
**Color:** bright light gold  
**Bouquet:** it offers fine and persistent nuances of ripe apple, elderflower and acacia  
**Flavour:** freshness linked well to the softness that remains for a long time and closes with almond finish  
**Food Pairing:** spaghetti with seafood  
**Serving temperature:** 6°C  
**Storage temperature:** 8/18°C  
**Volume:** 0,75 l

**Analytical data:**  
**Alcohol content:** 12,5 % vol.  
**Acidity:** 7,0 g/l  
**pH:** 3,06  
**Residual sugar:** 0,4 g/l  
**Free sulphites:** 14 mg/l



### Ca'd'Abruzzo Oro Syrah Terre Di Chieti IGP



**Typology:** Red Dry Wine  
**Category:** Terre di Chieti IGP  
**Grape Variety:** Syrah 100%  
**Vanification:** the Syrah grapes, selected and harvested by hand, underwent fermentation and maceration in contact with skins for 2 weeks at a controlled temperature of 28 °C in stainless steel fermenters  
**Aging:** for 12 months in stainless steel tanks  
**Color:** deep ruby red  
**Bouquet:** violet flowers, plum jam, light vegetable aroma and typical fur note  
**Flavour:** good gustative persistence is characterized by a remarkable structure and velvety tannins. In the long aftertaste the notes of ripe blackberries are perceived  
**Food Pairing:** grilled meat, game, mature cheeses  
**Serving temperature:** 16°C  
**Storage temperature:** 8/18°C  
**Volume:** 0,75 l

**Analytical data:**  
**Alcohol content:** 12,5 % vol.  
**Acidity:** 6,8 g/l    **pH:** 3,47  
**Residual sugar:** 0,9 g/l  
**Free sulphites:** 13 mg/l



### Ca'd'Abruzzo Oro Montepulciano D'Abruzzo DOC



**Typology:** Red Dry Wine  
**Category:** Montepulciano d'Abruzzo DOC  
**Grape Variety:** Montepulciano d'Abruzzo 100%  
**Vanification:** the Montepulciano grapes, selected and harvested by hand, underwent fermentation and maceration in contact with the skins for 2 weeks at a controlled temperature of 28 °C in stainless steel fermenters  
**Aging:** for 12 months in cement tanks  
**Color:** intense ruby red  
**Bouquet:** ripe red fruit, currant, notes of violet and tobacco  
**Flavour:** full-bodied, with a good alcohol and tannin balanced with freshness  
**Food Pairing:** grilled lamb  
**Serving temperature:** 16°C  
**Storage temperature:** 8/18°C  
**Volume:** 0,75 l

**Analytical data:**  
**Alcohol content:** 13 % vol.  
**Acidity:** 6,5 g/l    **pH:** 3,31  
**Residual sugar:** 0,3 g/l  
**Free sulphites:** 12 mg/l



## Ca'd'Abruzzo Spumante TRAB

### Ca'd'Abruzzo Spumante Millesimato Brut Nature



**Production area:** Municipality of Ortona, Province of Chieti  
**Typology:** Brut Nature Sparkling Wine  
**Sparkling Method:** Charmat  
**Grape Variety:** Trebbiano d'Abruzzo 100%  
**Colour:** Straw-yellow  
**Perlage:** Elegant, fine and persistent perlage  
**Bouquet:** notes of aromatic herbs and ripe peach  
**Flavour:** clean with perfect acidity  
**Food Pairing:** aperitifs and raw fish carpaccio  
**Serving Temperature:** 5°C  
**Volume:** 0,75 L

**Analytical data:**  
**Alcohol content:** 11 % vol  
**Total acidity:** 7,2 g/l  
**pH:** 3,07  
**Residual Sugar:** 1,55 g/l  
**Free sulphur dioxide:** 18,00 mg/l



### Ca'd'Abruzzo Spumante Millesimato Extra Brut



**Production area:** Municipality of Ortona, Province of Chieti  
**Typology:** Extra Brut Sparkling Wine  
**Sparkling Method:** Charmat  
**Grape Variety:** Trebbiano d'Abruzzo 100%  
**Colour:** Straw-yellow  
**Perlage:** Elegant, fine and persistent perlage  
**Bouquet:** Notes of ripe white peach and jasmine flowers  
**Flavour:** Fresh, dry with almond final  
**Food Pairing:** Aperitifs based on seafood  
**Serving Temperature:** 5°C  
**Volume:** 0,75 L

**Analytical data:**  
**Alcohol content:** 11 % vol  
**Total acidity:** 7,10 g/l  
**pH:** 3,02  
**Residual Sugar:** 4,00 g/l  
**Free sulphur dioxide:** 20,00 mg/l



### Ca'd'Abruzzo Spumante Millesimato Extra Dry



**Production area:** Municipality of Ortona, Province of Chieti  
**Typology:** Extra Dry Sparkling Wine  
**Sparkling Method:** Charmat  
**Grape Variety:** Trebbiano d'Abruzzo 100%  
**Colour:** Straw-yellow  
**Perlage:** Elegant, fine and persistent perlage  
**Bouquet:** Notes of ripe white peach and jasmine flowers  
**Flavour:** Fresh with fruity aromas  
**Food Pairing:** Ideal for aperitifs and fish dishes  
**Serving Temperature:** 5°C  
**Volume:** 0,75 L

**Analytical data:**  
**Alcohol content:** 11 % vol  
**Total acidity:** 6,40 g/l  
**pH:** 3,10  
**Residual Sugar:** 12,00 g/l  
**Free sulphur dioxide:** 20,00 mg/l





WINERY «CA'D'ABRUZZO»  
Italy, Abruzzo, Chieti

## Ca'd'Abruzzo CRU



### BVM Tonneau Villamagna DOC 2015



**Typology:** Red Dry Wine  
**Category:** Villamagna DOC  
**Grape Variety:** Montepulciano d'Abruzzo 100%  
**Origin of the grapes:** Hillsides of Villamagna  
**Vinification:** the selected Montepulciano grapes harvested by hand in October are fermented and macerated in contact with the skins for 2 weeks at 28°C in stainless steel tanks.  
**Aging:** for 6 months in stainless steel tanks, 12 months in cement tanks and 30 months in new 500 liter French oak Tonneau  
**Colour:** Impenetrable ruby red with an intense garnet edge  
**Bouquet:** It tends to ethereal tones. Sensations of blackberries and red fruits replaced for scents of dried rose and balsamic notes.  
**Flavour:** Full with velvety finish and tobacco.  
**Food Pairing:** Stewed game  
**Serving Temperature:** 16°C  
**Storage Temperature:** 8/18°C  
**Volume:** 0,75 L

**Analytical data:**  
**Alcohol content:** 14,50 % vol  
**Total acidity:** 6,6 g/l  
**pH:** 3,31  
**Residual sugar:** 0,1 g/l  
**Free sulfites:** 5 mg/l



## Ca'd'Abruzzo CRU

### BVM Tonneau Villamagna DOC 2017



**Typology:** Red Dry Wine  
**Category:** Villamagna DOC  
**Grape Variety:** Montepulciano d'Abruzzo 100%  
**Origin of the grapes:** Hillsides of Villamagna  
**Vinification:** the selected Montepulciano grapes harvested by hand in October had a fermentation and maceration in contact with the skins for 2 weeks at 28°C in stainless steel tanks.  
**Aging:** for 6 months in stainless steel tanks, 6 months in cement tanks and 12 months in new 500 liter French oak Tonneau  
**Colour:** Intense garnet red  
**Bouquet:** Fascinating complexity of aromas of ripe red fruit and cherry in alcohol, with a sequence of ground coffee and cocoa  
**Flavour:** Alcohol in perfect balance with freshness and velvety tannins.  
**Food Pairing:** roast beef with Montepulciano sauce  
**Serving Temperature:** 16°C  
**Storage Temperature:** 8/18°C  
**Volume:** 0,75 L

*Analytical data:*  
**Alcohol content:** 14,50 % vol  
**Total acidity:** 6,6 g/l  
**pH:** 3,31  
**Residual sugar:** 0,1 g/l  
**Free sulfites:** 5 mg/l

### BVM Botte Villamagna DOC 2015



**Typology:** Red Dry Wine  
**Category:** Villamagna DOC  
**Grape Variety:** Montepulciano d'Abruzzo 100%  
**Origin of the grapes:** Hillsides of Villamagna  
**Vinification:** the selected Montepulciano grapes harvested by hand in October had a fermentation and maceration in contact with the skins for 2 weeks at 28°C in stainless steel tanks.  
**Aging:** for 6 months in stainless steel tanks, for 12 months in cement tanks and 30 months in new 32-hectolitre oak barrels  
**Colour:** Dark, purple red almost impenetrable to light  
**Bouquet:** Rich with hints of ripe red fruit, dried rose, sweet spices and dried mushrooms.  
**Flavour:** Robust, where the pleasant freshness harmonizes with a lively velvety tannin  
**Food Pairing:** Wild boar meat dishes  
**Serving Temperature:** 16°C  
**Storage Temperature:** 8/18°C  
**Volume:** 0,75 L

*Analytical data:*  
**Alcohol content:** 14,50 % vol  
**Total acidity:** 6,8 g/l      **pH:** 3,26  
**Residual sugar:** 0,1 g/l  
**Free sulfites:** 7 mg/l



## Ca'd'Abruzzo CRU

### BVM Botte Villamagna DOC 2017



**Typology:** Red Dry Wine  
**Category:** Villamagna DOC  
**Grape Variety:** Montepulciano d'Abruzzo 100%  
**Origin of the grapes:** Hillsides of Villamagna  
**Vinification:** the selected Montepulciano grapes harvested by hand in October had a fermentation and maceration in contact with the skins for 2 weeks at 28°C in stainless steel tanks.  
**Aging:** for 6 months in stainless steel tanks, for 6 months in cement tanks and 12 months in new 32 hectolitre oak barrels.  
**Colour:** Intense ruby red with garnet reflections  
**Bouquet:** The notes of ripe red fruit evolve fully into deep sensations of blackberry jam, cherry and plum, tobacco and sweet spices.  
**Flavour:** Warm and austere with pronounced tannins  
**Food Pairing:** Roast beef fillet with herbs  
**Serving Temperature:** 16°C  
**Storage Temperature:** 8/18°C  
**Volume:** 0,75 L

**Analytical data:**  
**Alcohol content:** 14,50 % vol  
**Total acidity:** 6,8 g/l  
**pH:** 3,26  
**Residual sugar:** 0,1 g/l  
**Free sulfites:** 7 mg/l

### BVM Cemento Villamagna DOC 2017



**Typology:** Red Dry Wine  
**Category:** Villamagna DOC  
**Grape Variety:** Montepulciano d'Abruzzo 100%  
**Origin of the grapes:** Hillsides of Villamagna  
**Vinification:** fermentation and maceration in contact with the skins for 2 weeks at 28°C in stainless steel tanks.  
**Aging:** for 18 months in cement tanks of 1000 hectoliters.  
**Colour:** Austere purple red with purple reflections  
**Bouquet:** Intense with hints of berries, pansy and vegetable tones  
**Flavour:** Pronounced tannin with a great structure and long persistence  
**Food Pairing:** Pappardelle with lamb ragu  
**Serving Temperature:** 16°C  
**Storage Temperature:** 8/18°C  
**Volume:** 0,75 L

**Analytical data:**  
**Alcohol content:** 14 % vol  
**Total acidity:** 6,6 g/l  
**Residual sugar:** 0,1 g/l  
**Free sulfites:** 5 mg/l  
**pH:** 3,31





WINERY «CA'D'ABRUZZO»  
Italy, Abruzzo, Chieti

## Ca'd'Abruzzo Classic line

### Ca'd'Abruzzo Trebbianio D'Abruzzo DOP



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** White Dry wine  
**Category:** DOP wine  
**Grape variety:** Trebbiano 100%  
**Color:** shiny straw yellow with golden green highlights  
**Bouquet:** enchanting notes of peach, pineapple and green apple, gently changing into the aroma of akaki and wildflowers  
**Flavor:** full, with typical Trebbiano notes, with a well-balanced softness and freshness that closes with a fruity, slightly almond finish  
**Food pairing:** fish and seafood dishes  
**Serving temperature:** 6 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**  
**Alcohol:** 11.5% vol.  
**Acidity:** 6.5 g/l  
**pH:** 3.21  
**Residual sugar:** 0.2 g/l  
**Free sulfites:** 20 mg/l



### Ca'd'Abruzzo Montepulciano D'Abruzzo DOP



**Origin of grapes:** Region of Abruzzo, Italy  
**Typology:** Red Dry wine  
**Category:** DOP wine  
**Grape variety:** Montepulciano 100%  
**Color:** bright ruby red with a slight purple tint  
**Bouquet:** pleasant aromas of ripe cherries, blueberries and plums intersect with delicate notes of violet, which are replaced by herbal shades, intrigues of tobacco and black pepper  
**Flavor:** round, strong, moderately tannin with an excellent balance, which is emphasized by elegant acidity and pleasant fruity notes in the aftertaste  
**Food pairing:** grilled meat, pasta with meat sauce, lamb, hard cheeses  
**Serving temperature:** 15 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**  
**Alcohol:** 12.5% vol.  
**Acidity:** 6.4 g/l  
**pH:** 3.44  
**Residual sugar:** 0.2 g/l  
**Free sulfites:** 28 mg/l



## Ca'd'Abruzzo Classic line

### Ca'd'Abruzzo Bianco Secco



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** White Dry wine  
**Category:** table wine  
**Grape variety:** Trebbiano 100%  
**Color:** straw yellow with a greenish tint  
**Bouquet:** delicate aroma of peach, apple, lime, accompanied by intriguing notes of aromatic herbs  
**Flavor:** elegant, sophisticated, with well-discernible notes of plum and almond aftertaste  
**Food pairing:** fish and seafood dishes  
**Serving temperature:** 6 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 10.5% vol.  
**Acidity:** 6.1 g/l  
**pH:** 3.22  
**Residual sugar:** 0.4 g/l  
**Free sulfites:** 20 mg/l



### Ca'd'Abruzzo Rosso Secco



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** Red Dry wine  
**Category:** table wine  
**Grape variety:** Montepulciano 100%  
**Color:** deep ruby red with a purple hue  
**Bouquet:** enveloping aroma of red fruits and wild berries, harmoniously complemented by gentle notes of red rose petals  
**Flavor:** expressive, elegant, well balanced with delicate velvety tannins and a pleasant finish of ripe red fruits  
**Food pairing:** grilled meat  
**Serving temperature:** 15 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 11.5% vol.  
**Acidity:** 6.0 g/l  
**pH:** 3.38  
**Residual sugar:** 0.3 g/l  
**Free sulfites:** 28 mg/l



### Ca'd'Abruzzo Bianco Amabile



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** White semi-dry wine  
**Category:** table wine  
**Grape variety:** Trebbiano 100%  
**Color:** straw yellow with subtle greenish highlights  
**Bouquet:** unique fruity aroma with deeply expressed notes of yellow peach, pineapple, harmoniously complemented by the aroma of yellow flowers and basil  
**Flavor:** moderately fresh, well balanced, notes of ripe yellow fruits and melon are clearly traced, which are replaced by a pleasant aftertaste  
**Food pairing:** cheeses, fish dishes  
**Serving temperature:** 6 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 10.5% vol.  
**Acidity:** 6.1 g/l  
**pH:** 3.22  
**Residual sugar:** 18 g/l  
**Free sulfites:** 25 mg/l

### Ca'd'Abruzzo Rosso Amabile



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** Red semi-dry wine  
**Category:** table wine  
**Grape variety:** Montepulciano 100%  
**Color:** deep ruby red with a purple hue  
**Bouquet:** delicate with enveloping non-notes of ripe raspberries, violets, cherries  
**Flavor:** round, elegant, with silky tannins and an enchanting finish of ripe red fruits  
**Food pairing:** game dishes, cheeses  
**Serving temperature:** 15 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 11.5% vol.  
**Acidity:** 6.0 g/l  
**pH:** 3.38  
**Residual sugar:** 18 g/l  
**Free sulfites:** 28 mg/l



## Ca'd'Abruzzo Classic line

### Ca'd'Abruzzo Terre Di Chieti IGP Bianco



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** White Dry wine  
**Category:** IGP wine  
**Grape variety:** Trebbiano 100%  
**Color:** elegant straw yellow with a greenish tint  
**Bouquet:** reminiscent of fresh fruity notes of pear and medlar, accompanied by a pleasant aroma of small gorse flowers and field grass  
**Flavor:** multifaceted, gradually reveals itself, expressed by a dynamic freshness that harmoniously combines with softness, leaving a note of bitter almond at the end  
**Food pairing:** fish and seafood dishes, vegetable salads  
**Serving temperature:** 6 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 11% vol.  
**Acidity:** 6.5 g/l      **pH:** 3.17  
**Residual sugar:** 0.4 g/l  
**Free sulfites:** 20 mg/l



### Ca'd'Abruzzo Terre Di Chieti IGP Rosso



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** Red Dry wine  
**Category:** IGP wine  
**Grape variety:** Montepulciano 100%  
**Color:** bright ruby red with light purple hues  
**Bouquet:** intriguing notes of blackberry and strawberry give way to fruity notes of ripe cherries and a touch of rose petals and tobacco  
**Flavor:** elegant, full, persistent with a well balanced acidity and light tannin structure, gives a pleasant forest berry aftertaste  
**Food pairing:** grilled meats, lamb dishes, cheeses  
**Serving temperature:** 15 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 11.5% vol.  
**Acidity:** 6.2 g/l      **pH:** 3.40  
**Residual sugar:** 0.3 g/l  
**Free sulfites:** 28 mg/l



### Ca'd'Abruzzo Terre Di Chieti IGP Passerina



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** White Dry wine  
**Category:** IGP wine  
**Grape variety:** Passerina 100%  
**Color:** elegant, almost imperceptible pale straw  
**Bouquet:** delicately floral with hints of hawthorn and elderberry flowers, smoothly turning into fruity notes of pear and apple  
**Flavor:** characterized by drinkability and balance, which gives a pleasant sensation of lightness, freshness with a harmonious aftertaste of wild-flowers and aromatic herbs  
**Food pairing:** fresh seafood and shellfish  
**Serving temperature:** 6 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 11.5% vol.  
**Acidity:** 6.6 g/l  
**pH:** 3.13  
**Residual sugar:** 0.5 g/l  
**Free sulfites:** 20 mg/l

### Ca'd'Abruzzo Terre Di Chieti IGP Sangiovese



**Origin of grapes:** Region of Abruzzo, Italy.  
**Typology:** Red Dry wine  
**Category:** IGP wine  
**Grape variety:** Sangiovese 100%  
**Color:** dominated by shades from the palette of purple and ruby  
**Bouquet:** deep and changeable with intriguing notes of violet, cyclamen and clove and hints of ripe cherry, moist hay, nutmeg and tobacco  
**Flavor:** elegant, restrained, gently conveying notes of ripe red fruits, light tannin structure, which is in perfect harmony with freshness, pleasantly accompanies fruity notes in a long aftertaste  
**Food pairing:** meat dishes, cheeses  
**Serving temperature:** 15 °C  
**Storage temperature:** 8/18 °C  
**Volume:** 0,75 l; 1,5 l

**Analytical data:**

**Alcohol:** 11.5% vol.  
**Acidity:** 6.1 g/l      **pH:** 3.38  
**Residual sugar:** 0.2 g/l  
**Free sulfites:** 28 mg/l



## **Philosophy of the winery «Cá d`Abruzzo»**

Production of quality wines with minimum sulphite and sugar content

## **Origin and quality of raw materials**

Ca' d' Abruzzo grapes are grown in Abruzzo, Italy's Environmentally Friendly Region. It is here where the wine is produced and bottled.

## **Variety**

38 different types of still and sparkling wines

## **Bottle**

Lightweight dark glass bottle allows to keep wine as safe as possible from sunlight

## **Cork**

Synthetic cork allows to control air-proof so still wine can «breathe» and develop



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REGION OF ITALY