



**PIANDIMARE**

VINI d'ABRUZZO



**PIANDIMARE**

Unique territory, unique wine.





# ANCIENT ROOTS

## The research of the value

Team effort, passion, territory. These unique elements make unique our wine. We've been winegrowers for many generations, motivated by passion and tradition. We love to harvest the grapes full of the flavors of our land, the colors of our hills, the scents of our environment.

Together we create a wine which contains all these elements. To taste this wine is like tasting our territory, its richness, its nature.

Our friendship, our idea and our wine are born in the heart of Abruzzo, "the green land".



### ITALY

A daydream of the best food and wine you could ever experience



### ABRUZZO

The Strong and Kind Italian region between the mountains and the sea



### VILLAMAGNA

A tiny medieval town of Abruzzo with a strong vocation for the great wines

# 60 FARMERS, 200 HECTARES

**Unity is the strength of our wine**



Cantina Produttori Riuniti Pian di Mare was born in 1986 in Villamagna. The idea came out of a group of winegrowers, who were very aware of the quality of their vines

The winery is formed by 60 farmers and 200 hectares, 90% of which host Montepulciano d'Abruzzo grapes, typical variety of this territory.

The vineyards grow on the slopes of Val di Foro, between the Majella mountain and the Mediterranean Sea. In this area there is a strong temperature variation, which gives the grapes intense scents and aromas.



**PIANDIMARE**



# OUR PRODUCTS

**Il vino è la poesia della nostra terra**

The grapes we grow are Montepulciano d'Abruzzo for Montepulciano and Cerasuolo and Trebbiane grapes for Trebbiano d'Abruzzo. The high-quality grapes, the ones which overcome the rigid controls, are chosen and treated with sophisticated technology. Each bunch is analyzed in order to verify its sanity, sugar content, anthocyanins level and its color. Only the grapes that passed the selections are then sent to the vinification, the rest of them are rejected. The skilled labor and the experienced agronomist work hard in order to guarantee the best quality possible of the final product.

Art of tradition, unique territory, passion and love for our work are the main ingredients of all our products.

The accurate and patient work of our winemaker, Mr. Taraborelli, enriches the production of wines of a higher level, intended to clients and companies of international fame.



# SUSTAINABILITY

**Certified Sustainable Quality,  
from the vineyards to the wine.**



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA

Piandimare wines are the result of a wise wine-growing tradition combining technique with a unique natural setting: this is where our quality and excellence wines labelled with registered designations of origin come from.

Piandimare's commitment to environmental sustainability starts with the first important link of the supply chain, the grape growers, who have always been committed to



preserving the biodiversity and to playing an active role in improving the quality of the natural resources of the territory; the same commitment is carried out today until the end of the production cycle. Accompanied daily by our team of agronomists, the grape growers of Piandimare work hard to preserve the specificity of different wine-growing zones in our area and maintain organic and fertile soils, which is the basis for producing excellent wine:

Natural resources protection and reducing waste  
In addition to enhancing the value of natural resources, the members' commitment is also aimed at their protection. Our growers understand the importance of a proper land use and act accordingly, by constantly monitoring the activities and by keeping to a minimum the use of synthetic fertilizers and pesticides. Water resources are managed through a drip system irrigation, also known as "deficit irrigation", which allows the right amount of water to reach the vine only when required, therefore avoiding any waste of resources.

  
**PIANDIMARE**



# The Montepulciano's clone "Piandimare"

**A grape of an amazing quality which grows  
only in the vineyards of the cooperative.**

Pian di Mare is the one and only winery that has the privilege to  
grow this remarkable clone.

In collaboration with Vitis Rauscedo Company, thanks to patience  
and hard work, we recreated an old Montepulciano d'Abruzzo's  
biotype. And so, the "PDM" selection was born: our success and  
our pride, a reward for our hard work.

Each and every step of the cultivation is carefully controlled, in  
order to give a perfect harmony between flavors and aromas.

  
**PIANDIMARE**



*The Trabocco, a typical wooden structure used for fishing and located along the Abruzzo coast*

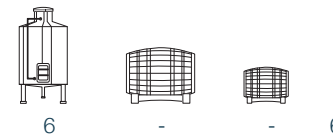


# Piandimare BLUE Label

## MONTEPULCIANO D'ABRUZZO D.O.C.

*Red Oaked Wine*

<b>Grapes</b>	Montepulciano
<b>Area</b>	Villamagna (Chieti) Abruzzo - Italy
<b>Fermentation</b>	Long fermentation with the skins at 25° - 30° c. for 2 weeks. In steel tanks for 6 months and in bottles for 6 months.
<b>Tasting</b>	Intense ruby red colour; At nose primary aromas of red fruits and flowers. Typical and intense dark cherry. On the mouth great intensity and good balance.
<b>Pairing</b>	Great at any time, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.
<b>Serving temp.</b>	16/18° C
<b>Analysis</b>	Alcool 13,5% vol
<b>Aging (months)</b>	





*Fossa Necropolis, the best preserved and most monumental Italic necropolis in Abruzzo*

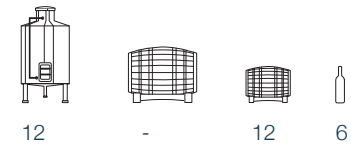


# Piandimare MONOLITH

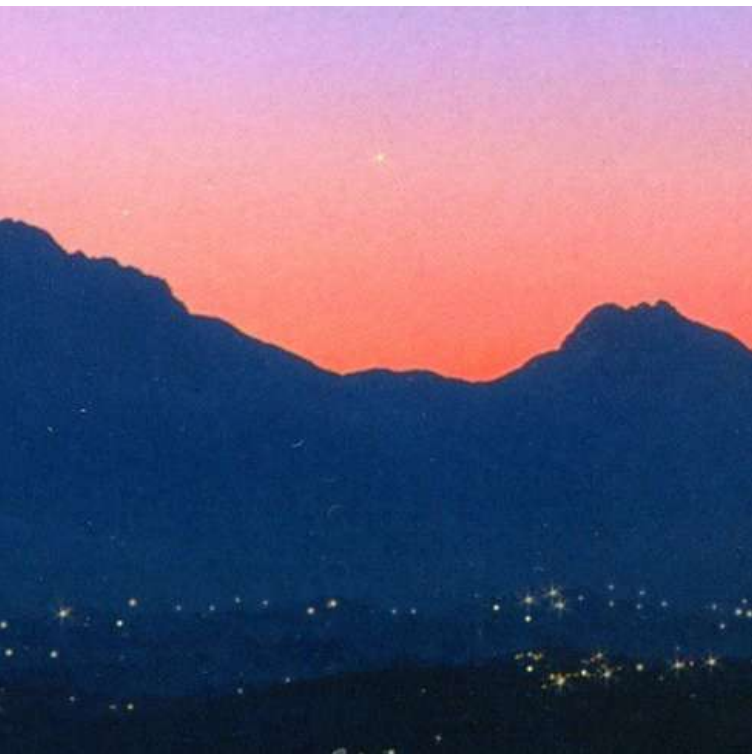
## MONTEPULCIANO D'ABRUZZO D.O.C.

*Red Oaked Wine*

<b>Grapes</b>	Montepulciano
<b>Area</b>	Villamagna (Chieti) Abruzzo - Italy
<b>Fermentation</b>	Soaking of the skins with the must for long time at 25° -30° c. Fermentation in contact with the skins for 2 weeks. In steel tanks for 12 months , then in oak barrels for 12 months; and in bottles for about 6 months.
<b>Tasting</b>	Bright and deep ruby colour. Intense cherry at nose with tertiary aroms like vanilla, tobacco and liquorice. Persistent, rich and elegant finish.
<b>Pairing</b>	Pasta with mushrooms and truffles, mature cheese, salami and ham
<b>Serving temp.</b>	16/18° C
<b>Analysis</b>	Alcool 14% vol
<b>Aging (months)</b>	



*Silhouette of mount Majella at sunset, inside one of the National parks in Abruzzo*



# Piandimare MAJA

## MONTEPULCIANO D'ABRUZZO D.O.C.

*Red Oaked Wine*

<b>Grapes</b>	Montepulciano
<b>Area</b>	Villamagna (Chieti) Abruzzo - Italy
<b>Fermentation</b>	The Harvest is done late in the season and is carried out manually during the last decade of October. The fermentation is done with a longer maceration on the skins. After it, The wine stays 9 months in steel tanks in contact with the fine yeast, at least 30 months in new french barrique and at least 6 months in bottle before been released to the market.
<b>Tasting</b>	Intense, dark and almost impenetrable red colour. It reminds of mature dark cherries, plums and blackcurrants. Elegant tertiary notes of tobacco, vanilla, licorice and black pepper. The balance between softness and tannins provides a perfect and clean harmonious finish.
<b>Pairing</b>	It can be identified as a meditation wine, but it is best served with red meats, grilled lamb, steak rib-eye and mature cheeses.
<b>Serving temp.</b>	16/18° C
<b>Analysis</b>	Alcool 14,5 % vol
<b>Aging (months)</b>	 <p>9                      -                      30    6</p>







**PRODUTTORI RIUNITI IN PIAN DI MARE**

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