



Vignaquadra Passerina Terre di Chieti IGT

Grapes 100% Passerina
Region Abruzzo
Harvest End of September

Winemaking Low temperature maceration after destemming of the grapes and thermo-controlled alcoholic fermentation in stainless steel tanks.

Tasting Notes Straw-yellow color with greenish glows. Intense notes of citrus, bergamot and white flowers from the Mediterranean Maquis. Good structure and acidity, excellent olfactory-taste persistence.

Alcohol content 12.5% by vol



Vignaquadra Pecorino Terre di Chieti IGT

Grapes 100% Pecorino
Region Abruzzo
Harvest Third decade of September.

Winemaking Low temperature maceration after destemming of the grapes and thermo-controlled alcoholic fermentation in stainless steel tanks.

Tasting Notes Straw-yellow color with golden reflections and intense aroma of green tea and ripe peach. Good body and long persistence on the palate.

Alcohol content 13.5% by vol.

A W A R D S

Mundus Vini 2021, Silver



Vignaquadra Falanghina Terre di Chieti IGT

- Grapes** 100 % Falanghina
- Region** Abruzzo
- Harvest** Last decade of September.
- Winemaking** After crushing, grapes macerate at low temperature and are softly pressed. Alcoholic fermentation at low temperature.
- Tasting Notes** Straw-yellow color with greenish glows. Falanghina Vignaquadra displays intense notes of banana, strawberry and citrus on a background of green tea. Very persistent.
- Alcohol content** 13.5% by vol.



Semis Bianco Terre di Chieti "Barrique aged" IGT

- Grapes** Trebbiano, falanghina, pecorino
- Region** Abruzzo
- Harvest** First decade of October.
- Winemaking** After crushing, grapes macerate at low temperature and are softly pressed. The must is fermented in barriques, the wine ages for 12 months on its fermentation lees
- Tasting Notes** Straw-yellow color with golden glows. Intense notes of yellow peach, apricot jam, honey and vanilla with a finish of bread crust. Complex wine, excellent structure, great taste-olfactory persistence.
- Food pairing** Pork, pasta, or fish
- Alcohol content** 13.5% by vol.

A W A R D S

Decanter 2019, Gold 96pts



Semis Riserva Montepulciano d'Abruzzo DOC

- Grapes** 100 % Montepulciano d'Abruzzo
- Region** Abruzzo
- Harvest** First decade of November
- Winemaking** Long maceration on the skins. Aging takes place in barriques for 24 months and then for 12 months in bottle.
- Tasting Notes** Dark garnet red color with bluish reflections. On the nose there are berries, blackberry, pomegranate, morello cherry, black truffle, with spicy notes of pepper and cloves. Soft and velvety in the mouth, great structure and persistence.
- Food pairing** Beef, pasta, veal, pork
- Alcohol content** 13,5% by vol.

A W A R D S

Decanter 2019- silver 94 pts



Filarè Rosato Rosato Terre di Chieti IGT

- Grapes** Montepulciano d'Abruzzo 100%
- Region** Abruzzo
- Harvest** First week of October
- Winemaking** Low temperature maceration after destemming of the grapes and thermo-controlled alcoholic fermentation in stainless steel tanks.
- Tasting Notes** Cherry pink color. The bouquet has floral hints, fresh fruit, cherry and black cherry. Good structure and balance, fresh, persistent, fragrant. The fruity palate is well integrated with the aroma.
- Food pairing** Excellent with fish-based dishes such as fish soups and roasted fish, perfect with mushrooms and fresh cheeses .
- Alcohol content** 13% by vol.



Filarè Montepulciano d'Abruzzo DOC

- Grapes** 100 % Montepulciano d'Abruzzo
- Region** Abruzzo
- Harvest** Second ten days of October.
- Winemaking** Maceration on the skins for about 15-20 days. Refinement is carried out in steel.
- Tasting Notes** Ruby red color, with violet reflections, intense notes of berries and black cherry, slightly spicy, well structured and well balanced.
- Food pairing** Beef & Venison
- Alcohol content** 13,5% by vol



Vignaquadra Montepulciano d'Abruzzo DOC

- Grapes** 100% Montepulciano d'Abruzzo
- Region** Abruzzo
- Harvest** Last week of October
- Winemaking** Maceration on the skins for 15-20 days. Aging in stainless steel tanks and partial aging in wood.
- Tasting Notes** Red ruby color, intense notes of berries, notes of spices, black cherry, jam. Well balanced and persistent, excellent structure.
- Alcohol content** 14% vol
- Food pairing** Excellent with grilled meat and cured meats.



Le Cave della Guardiuccia Brut Rosè Abruzzo DOC

Grapes 100 % pinot noir

Region Abruzzo

Harvest Grapes harvested at two different ripening points.

Winemaking Maceration of the skins at low temperature. Full extraction of the must and thermo-controlled fermentation in steel tanks. Aging on yeasts in bottles for at least 36 months.

Processing Processing and aging on the yeasts in the bottle for at least 36 months.

Tasting Notes Crystalline pink color and golden-rose hues, fine and persistent perlage. Rich notes of mixed berries, light dog rose shades and tuberose, mineral hints, bread crust and small pastry, toasted almonds. Pleasant sapidity and freshness, balanced, harmonious and with a long taste-olfactory persistence.

Food pairing Ideal for light aperitifs and conviviality.



Le Cave della Guardiuccia Brut Abruzzo DOC

Grapes 80% Chardonnay, 20 % Pinot noir

Region Abruzzo

Harvest Grapes harvested at two different points of ripeness.

Winemaking Maceration of the skins at low temperature. Full extraction of the must and thermo-controlled fermentation in steel tanks. Aging on yeasts in bottles for at least 36 months.

Processing Processing and aging on the yeasts in the bottle for at least 36 months.

Tasting Notes Crystalline with a straw yellow color and golden hues, fine and persistent perlage. Rich notes of white fruit, exotic fruit, bread crust and toasted almonds. Great flavor and freshness, balanced and with a long taste-olfactory persistence.

Food pairing It can be served everywhere, as a welcome drink or to round up a meal.



Appassimento

Grapes 60% Montepulciano d'Abruzzo, 20% Sangiovese, 20% Merlot.

Region Abruzzo

Harvest Second decade of October for Montepulciano and Sangiovese, second decade of September for Merlot.

Winemaking After a partial drying on the vine, the grapes are crushed and destemmed to be started for fermentation and a long maceration on the skins. Aging takes place in stainless steel tanks, at a controlled temperature.

Tasting Notes Red ruby color with light violet hues. Aromas of wild rose and wild violet, red fruit in spirit and ripe plum, light hints of spices. Complex wine, excellent structure, soft and elegant. Persistent on the palate.

A lasered golden flower of a mulberry tree, symbol of prudence and patience, stands out on this elegant label of a blend of red grapes, dried on the vine before harvesting. A mature, complex and elegant wine.



Confronto

Grapes Montepulciano D'Abruzzo, primitivo di manduria

Region Abruzzo

Harvest Second half of October for Montepulciano d'Abruzzo and second half of September for Primitivo di Manduria.

Winemaking Long maceration on the skins in stainless steel tanks. Aging for 10 months in bottle.

Tasting Notes Dark red ruby color. Fruity with hints of plum, blackberry and marasca cherry, slightly spicy. Complex wine, persistent, full-bodied, soft and velvety.

"Confronto" is the area of contact between two wine cultures. Amedeo De Luca and Ralph Falbo decided to melt two prestigious grape varieties such as Montepulciano d'Abruzzo and Zinfandel in a single wine to celebrate the point of contact between the traditions of the 'old world' and the wine visions of the 'new world'. The packaging and label, conceived to attract attention and stimulate conversation, made Confronto an award-winning product with high international recognition.



In & Out Montepulciano d'Abruzzo DOC

Grapes 100% Montepulciano D'Abruzzo

Region Abruzzo

Harvest Last decade of October

Winemaking Long maceration on the skins. Aging takes place in barriques for 24 months and then for 10 months in bottle.

Tasting Notes Dark garnet red color with violet hues. Scent of berries, pomegranate, violet, black truffle, with spicy notes of pepper. Soft and velvety taste, great elegance and persistence.

In&Out is a project born for the Asian market which gave birth to a unique and winning wine. Its label shows an exclusive design in the packaging of international wines, which stands out for originality in the workmanship and the semantics used. The copper-colored carp that jumps out of the water is a game between full and empty, a symbol of positivity, vibrancy and good fortune.

A W A R D S

Decanter 2021, silver 90 pts



Sottosopra Vino di Amarene

Grapes 100% Montepulciano D'Abruzzo

Region Abruzzo

Harvest Grapes harvested at two different points of ripeness.

Introduction This black cherry wine can be found in Abruzzo in many different versions. Some of them may also include the addition of liqueur. We use exclusively Montepulciano d'Abruzzo grapes, added with a syrup from black cherries.

Tasting Notes Ruby red color with reddish purple reflections. Very intense aroma of red fruits along with notes of cocoa. Very elegant, round, pleasant and fresh at taste, with a pleasant acidity. Excellent pairing with pastries, chocolate cakes, fruit tarts. Perfect with blue cheeses. Serve cold.

Montepulciano d'Abruzzo is a grape of great consistency and flexibility, a trait which nurtured its success over the centuries thanks to its different and widespread employments. Sottosopra is made of two precious fruits, Montepulciano d'Abruzzo and black cherry. A fortified wine to drink with sweet and salty pairings or in original mix to quench your thirst.

Food pairing Great with pastries, chocolate cakes and fruit pies. Also nice with veined cheeses. To be served chilled.