



# Cantina Tollo

## TECHNICAL SHEETS



## A B R U Z Z O

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CANTINA TOLLO

# Cabernet Sauvignon

*Viti di Mezzo*

CANTINA TOLLO

<b>Grapes</b>	100% Cabernet Sauvignon
<b>Region</b>	Abruzzo
<b>Harvest</b>	Second decade of September
<b>Winemaking</b>	Fermentation with maceration of the skins in temperature-controlled stainless steel tanks
<b>Tasting notes</b>	COLOR: Bright ruby red with purple hues AROMA: Cherry, black cherry with subtle floral notes TASTE: Medium-bodied, savoury and smooth
<b>Food pairing</b>	Meat dishes, white meats, soft to medium aged cheeses





CANTINA TOLLO

# Rosso Organic

## Terre di Chieti

CANTINA TOLLO

<b>Grapes</b>	100% Montepulciano from organic farming
<b>Region</b>	Province of Chieti, Abruzzo
<b>Harvest</b>	October
<b>Winemaking</b>	Fermentation with maceration of the skins in controlled temperature stainless steel tanks
<b>Tasting notes</b>	COLOR: Bright ruby red with purple hues. AROMA: Fresh, fruity and pleasant. TASTE: Medium-bodied, savoury and slightly tannic
<b>Food pairing</b>	Simple first courses, white meats and cold cuts





CANTINA TOLLO

*Merlot*  
*Viti di Mezzo*  
CANTINA TOLLO

<b>Grapes</b>	100% Merlot
<b>Region</b>	Abruzzo
<b>Harvest</b>	Mid-September
<b>Winemaking</b>	Fermentation with maceration of the skins in temperature-controlled stainless steel tanks.
<b>Tasting notes</b>	COLOR: Bright and brilliant red. AROMA: Aroma of red fruits, fresh and pleasant. TASTE: Medium-bodied, savory and slightly tannic.
<b>Food pairing</b>	Excellent with simple first courses, meat courses and cold cuts.







CANTINA TOLLO

# Montepulciano d'Abruzzo

*Viti di Mezzo*

CANTINA TOLLO

**Grapes** 100% Montepulciano d'Abruzzo

**Region** Province of Chieti, Abruzzo

**Harvest** October

**Winemaking** Method of maceration with skins  
Maceration of the skins at controlled temperature. Fermentation temperature 25°C Malolactic fermentation Partial Ageing process 6 months in stainless steel tanks on yeasts

**Tasting notes** COLOR: Ruby red with hints of violet  
AROMA: red fruit, violet, liquorice  
TASTE: Full-bodied, well structured, with smooth tannins

**Food pairing** Food to serve with tasty first dishes, roast meat, semimature cheeses





CANTINA TOLLO

*Pinot Grigio igt*  
*Terre di Chieti Viti di Mezzo*

CANTINA TOLLO

**Grapes** 100% Pinot Grigio

**Region** Province of Chieti, Abruzzo

**Harvest** Second half of August

**Winemaking** Destemming of the grapes, soft pressing of the crushed grapes and temperature-controlled fermentation in stainless steel tanks.

**Tasting notes** Pale straw yellow color with greenish highlights. Fresh and fruity fragrance, with distinct notes of exotic fruit, elegant floral scent on the finish. Medium-bodied, delicate, savoury.

**Food pairing** Fish starters, shellfish, fish risotto, spaghetti with clams, chitarrina allo scoglio (seafood pasta), roast fish, salmon, white meats and fresh cheeses.





CANTINA TOLLO

# *Bianco Organic*

## *Terre di Chieti*

CANTINA TOLLO

**Grapes** 100% Trebbiano from organic farming

**Region** Province of Chieti, Abruzzo

**Harvest** September

**Winemaking** Grape crushing, soft pressing of the crushed grapes and fermentation in temperature controlled stainless steel tanks.

**Tasting notes** COLOR: Pale straw yellow with greenish highlights.

AROMA: Fruity, with hints of tropical fruit and fine floral notes.

TASTE: Medium-bodied, fresh and delicate

**Food pairing** Fish starters, light first courses, and white meats





CANTINA TOLLO

*Chardonnay*

*Viti di Mezzo*

CANTINA TOLLO

**Grapes** 100% Chardonnay

**Region** Abruzzo

**Harvest** Second decade of August

**Winemaking** Crushing and destemming of the grapes, soft pressing of the crushed grapes, fermentation in temperature controlled stainless steel tanks.

**Tasting notes** Pale straw yellow color. Fruity aroma with hints of tropical fruit. Delicate, fresh, and pleasant.

**Food pairing** Fish starters, fish dishes in general, Roast fish, white meat, and soft cheeses.





CANTINA TOLLO

# Rosso Terre di Chieti

*Madregale*

CANTINA TOLLO

**Grapes** Sangiovese, Montepulciano

**Region** Abruzzo

**Tasting notes** Ruby red color with hints of orange. It displays delicate yet intense aromas of cherries and plums, with pronounced floral notes of violets. On the palate, it is dry, harmonious, and rounded. It has abundant red fruit flavors with a spicy finish.

**Food pairing** Pasta with meat, Kebabs, Stew with vegetables, Roast beef, Sausages and cold cuts, Pizza with sausages, Semi-cured cheeses, Grilled barbecue, Baked potatoes with cream, Steak, Cannelloni and Pork ribs





CANTINA TOLLO

# Bianco Terre di Chieti

*Madregale*

CANTINA TOLLO

**Grapes** Trebbiano, Chardonnay

**Region** Abruzzo

**Tasting notes** Juicy, fresh, and fruity on the nose, with a balanced and aromatic flavor. A delicious crisp dry white wine, versatile and easy to pair.

**Food pairing** Perfect as an aperitif and pairs beautifully with cold fish starters and buffet spreads.

