



Pinot Grigio Terre di Chieti “Viti di Mezzo” IGT

- 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.
- Alcohol content** 12.5%vol



Chardonnay “Viti di Mezzo”

- 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.
- Alcohol content** 12.00%vol
- Serving temperature** 8-10 °C



Bianco Terre di Chieti Organic

- 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** Pale straw yellow with greenish highlights. Fruity, with hints of tropical fruit and fine floral notes. Medium-bodied, fresh and delicate.
- Food pairing** Fish starters, light first courses, and white meats.
- Alcohol content** 12.00%vol
- Serving temperature** 10-12 °C



Rosso Terre di Chieti Organic

- Grapes** 100% Montepulciano from organic farming
- Region** Province of Chieti, Abruzzo
- Harvest** October
- Winemaking** Fermentation with maceration of the skins in controlled temperature stainless steel tanks.
- Tasting Notes** Bright ruby red with purple hues. Fresh, fruity and pleasant. Medium-bodied, savoury and slightly tannic.
- Food pairing** Simple first courses, white meats and cold cuts.
- Alcohol content** 13%vol
- Serving temperature** 18 °C



Merlot Viti di Mezzo

- Grapes** 100% Merlot
- Region** Abruzzo
- Harvest** Mid-September
- Winemaking** Fermentation with maceration of the skins in temperature-controlled stainless steel tanks.
- Tasting Notes** Bright and brilliant red color. Aroma of red fruits, fresh and pleasant. Medium-bodied, savory and slightly tannic.
- Food pairing** Excellent with simple first courses, meat courses and cold cuts.
- Alcohol content** 18.00%
- Serving temperature** 10-12 °C



Cabernet Sauvignon Viti di Mezzo

- Grapes** 100% Cabernet Sauvignon
- Region** Abruzzo
- Harvest** Second decade of September
- Winemaking** Fermentation with maceration of the skins in temperature-controlled stainless steel tanks
- Tasting Notes** Bright ruby red color with purple hues. Cherry, black cherry with subtle floral notes. Medium-bodied, savoury and smooth.
- Food pairing** Meat dishes, white meats, soft to medium aged cheeses.
- Alcohol content** 12.5%vol
- Serving temperature** 18 °C



Montepulciano d'Abruzzo Feudo Antico Organic

- Grapes** 100% Montepulciano d'Abruzzo.
- Region** Tollo, province of Chieti
- Altitud** 120-150 m above sea level
- Soil type** clay mix
- 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
SABOR: Full-bodied, well structured, with smooth tannins Beef, pasta, veal, pork.
- Food pairing** Food to serve with Tasty first dishes, roast meat, semimature cheeses
- Alcohol content** 13.00% vol



Pinot Nero Viti di Mezzo

- Grapes** 100% Pino Nero
- Region** Abruzzo
- Food pairing** Beef, pasta, veal, poultry
- Alcohol content** 12.5% vol
- Serving temperature** 18 °C