



Collefrisio

TECHNICAL SHEETS



A B R U Z Z O

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl
 



Primitivo del Salento igt

COLLEFRISIO

Grapes 100% Primitivo di Manduria

Region Abruzzo

Harvest Last week of August.

Winemaking Long maceration in stainless steel tanks and controlled temperature fermentation, followed by 12 months aging in barrique.

Tasting notes Intense ruby color with violet reflections, on the nose it's fruity with mostly red fruits hints like blackberry, blueberry, plum and chocolate. The taste is rich, fruity, harmonic, round and full bodied.

Food pairing Meats, cured meats and mature cheeses.





Montepulciano d'Abruzzo

Vignaguadra doc

COLLEFRISIO

Grapes 100% Montepulciano d'Abruzzo

Region Abruzzo

Harvest Last week of October.

Winemaking Long maceration on the grape skin for about 15-20 days. Aged in stainless steel, followed by a partial aging in oak barrels.

Tasting notes Ruby red colour. full-bodied, harmonious and slightly tannic. Well balanced with a long lasting taste.

Food pairing Grilled meat or baguette with sausage and cheese, beef, veal, pasta.





Montepulciano d'Abruzzo

In & Out

COLLEFRISIO

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.

Food pairing Roast pork, red meat dishes with stronger sauces or lamb.





Appassimento

Vino Rosso

COLLEFRISIO

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.

Food pairing Meat dishes with fruit sauces, or tomato-based dishes, bold dishes or savoring on its own.





Confronto
Vino Rosso
COLLEFRISIO

- 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.
- Food pairing** Beef, veal, poultry, pasta.





Montepulciano d'Abruzzo

Ten Vintages doc

COLLEFRISIO

Grapes Montepulciano d'Abruzzo 100%

Region Abruzzo

Harvest Last decade of October

Winemaking Long maceration on the skins. Aging in barriques for 24 months and following in stainless steel tanks.

Tasting notes Dark intense garnet red color. Aromas of mixed berries, blackberry, pomegranate, marasca, cherry, black truffle, with spicy notes of pepper and cloves. Velvety taste, full-bodied and persistent.

Food pairing Beef, veal, pork, pasta.





Montepulciano d'Abruzzo

Filarè doc

COLLEFRISIO

Grapes Montepulciano d'Abruzzo 100%

Region Abruzzo

Harvest Second decade of October

Winemaking Maceration on the skins for 15-20 days.
Aging takes place stainless steel tanks.

Tasting notes Red ruby color with violet hues. Intense notes of mixed berries and cherry, with light spicy notes. Well balanced and elegant body.





Montepulciano d'Abruzzo

Semis doc

COLLEFRISIO

Grapes Montepulciano d'Abruzzo 100%

Region Abruzzo

Harvest First decade of November

Winemaking Long maceration on the skins. Aging takes place in barriques for 24 months and following 12 months in bottle.

Tasting notes Dark garnet red color with bluish hues. Fragrance of mixed berries, blackberry, pomegranate, marasca, cherry, black truffle, with spicy notes of pepper and cloves. Soft and velvety taste, great structure and persistence.

Food pairing Rich pasta, roast pork, veal, beef.



The Wine Hunter Merano 2022: Medaglia Rossa



Vignaquadra Passerina

Terre di Chieti igt

COLLEFRISIO

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.

Food pairing Risottos, shellfish, and fried fish. Wonderful as an aperitif and as an accompaniment to light Mediterranean starters.





Vignaquadra Pecorino

Terre di Chieti igt

COLLEFRISIO

Grapes 100% Pecorino

Region Abruzzo

Harvest Last ten days of September.

Winemaking Maceration at low temperature upon grapes removal from the stalks and controlled temperature alcoholic fermentation in stainless steel.

Tasting notes Straw-like yellow colour with gold reflections. On the nose strong flowery and fruity notes. A well balanced and lasting taste.

Food pairing Vegetarian, pasta, appetizers and snacks, lean fish, cured meats





Vignaquadra Falanghina

Terre di Chieti igt

COLLEFRISIO

Grapes 100% Falanghina

Region Abruzzo

Harvest Final ten days of September.

Winemaking Maceration at low temperature upon grapes removal from the stalks and controlled temperature alcoholic fermentation in stainless steel.

Tasting notes Straw-like yellow colour. Intense flowery and fruity scent. Long lasting taste.

Food pairing Seafood, vegetarian, aperitifs.





Semis Bianco

Barrigue aged igt

COLLEFRISIO

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 Stewed fish, dishes from white meat and medium-aged cheeses.



V 2019: Falstaff, 91 Pts



Magnolia Bianco

Terre di Chieti igt

COLLEFRISIO

Grapes Sauvignon, Falanghina, Trebbiano, Traminer.

Region Abruzzo

Harvest End August for Sauvignon and Traminer, end of September for Trebbiano and Falanghina.

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

Tasting notes Straw-yellow color. Notes of yellow peach, with hints of exotic fruit, lychee, mango and pineapple. Fresh, soft, round, full and persistent with citrus aftertaste.

Food pairing Aperitif and friendly time together.



The wine Hunter Merano 2022, Gold Medal



Magnolia

Cerasuolo d'Abruzzo doc

COLLEFRISIO

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 Intense cherry pink color. The bouquet has red fruit hints, wild strawberry, cherry and black cherry. Excellent structure, balanced, fresh with a long finish.

Food pairing Seafood, appetizers and snacks, lean fish, soft sweet cheese.



The Wine Hunter Merano, Medaglia Rossa



Rosato
Filarè Terre di Chieti

COLLEFRISIO

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 Salads and seafood, grilled chicken , pasta.





Le Cave Della Guardiuccia

Brut Rosé Abruzzo doc

COLLEFRISIO

Grapes Pinot Noir 100%

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.

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 Aperitif, appetizers and snacks





Le Cave Della Guardiuccia

Bianco Brut Abruzzo doc

COLLEFRISIO

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.

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.





Sottosopra

Aromatised wine and black cherry-based drink

COLLEFRISIO

Grapes Montepulciano d’Abruzzo 100%

Region Abruzzo

Harvest Grapes harvested at two different points of ripeness.

Winemaking 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.

Food pairing Perfect with blue cheeses. Serve cold.

