



COLLEFRISIO

a Wine Passion

A B R U Z Z O



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.



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.

AWARDS Decanter 2021, silver 90 pts



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.



FILARÉ DOC MONTEPULCIANO D'ABRUZZO

COLLEFRISIO



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.





CONFRONTO 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.



SEMIS DOC MONTEPULCIANO D'ABRUZZO

COLLEFRISIO



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 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.

AWARDS Decanter 2019 - silver 94 pts



VIGNAQUADRA DOC MONTEPULCIANO D'ABRUZZO



COLLEFRISIO

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.

FOOD PAIRING Excellent with grilled meat and cured meats.



MONTEPULCIANO D'ABRUZZO 10 YEARS DOC



COLLEFRISIO

GRAPES 100 % MONTEPULCIANO D'ABRUZZO

REGION Abruzzo

HARVEST Last ten days of October.

WINEMAKING Long maceration on the grape skin. The aging is done in barrique for 24 months and then in steel.

TASTING NOTES Intense dark garnet-red colour. The bouquet shows aromas of berries, blackberry, pomegranate, marasca cherry, black truffle, hints of spices and pepper. On the palate it's soft, velvety, with a great structure and very persistent

AWARDS FALSTAFF 93 PTS

SELECTION OF THE BEST BARRIQUES OF OUR MONTEPULCIANO
D'ABRUZZO WISELY BLENDED TOGETHER.



SEMIS BIANCO IGT BARRIQUE AGED



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.

AWARDS Decanter 2019 - gold 96 pts
FALSTAFF, 91 PTS



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.



VIGNAQUADRA PECORINO TERRE DI CHIETI IGT



COLLEFRISIO

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.

AWARDS Mundus vini 2021 - silver



VIGNAQUADRA FALAGHINA TERRE DI CHIETI IGT



COLLEFRISIO

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.



MAGNOLIA BIANCO IGT TERRE DI CHIETI



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.





VINO ROSATO

COLLEFRISIO

GRAPES 100 % Montepulciano d'Abruzzo

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.



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.

AWARDS THE WINE HUNTER, ROSSO



SOTTOSOPRA VINO DI AMARONE

COLLEFRISIO



GRAPES 100 % Montepulciano d'Abruzzo

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. Perfect with blue cheeses. Serve cold.



LE CAVE DELLA GUARDIUCCIA ROSÉ BRUT DOC



COLLEFRISIO

GRAPES 100 % 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 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.



LE CAVE DELLA GUARDIUCCIA BIANCO BRUT 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.

