



CANTINA TOLLO

A B R U Z Z O

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.



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.



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



ROSSO ORGANIC TERRE DI CHIETI

CANTINA TOLLO



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 **COLOR:** Bright ruby red with purple hues
AROMA: Fresh, fruity and pleasant.
TASTE: Medium-bodied, savoury and slightly tannic

FOOD PAIRING Simple first courses, white meats and cold cuts



MONTEPULCIANO D'ABRUZZO FEUDO ANTICO ORGANIC



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



CABERNET SAUVIGNON VITI DI MEZZO



CANTINA TOLLO

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 **COLOR:** Bright ruby red with purple hues
AROMA: Cherry, black cherry with subtle floral notes
TASTE: Medium-bodied, savoury and smooth

FOOD PAIRING Meat dishes, white meats, soft to medium aged cheeses



MERLOT VITI DI MEZZO

CANTINA TOLLO



GRAPES 100% Merlot

REGION Abruzzo

HARVEST Mid-September

WINEMAKING Fermentation with maceration of the skins in temperature-controlled stainless steel tanks.

TASTING NOTES **COLOR:** Bright and brilliant red
AROMA: Aroma of red fruits, fresh and pleasant.
TASTE: Medium-bodied, savory and slightly tannic.

FOOD PAIRING Excellent with simple first courses, meat courses and cold cuts.

