



Vignaquadra Passerina Terre di Chieti IGT



Grapes > 100% Passerina

Region > Abruzzo

Grape Harvest > End of September

Winemaking > Maceration of the grapes at low temperature after destemming of the grapes and thermally controlled alcoholic fermentation in steel tanks.

Tasting Notes> Straw yellow color with greenish reflections, intense citrus notes on the nose, bergamont, white flowers of the Mediterranean scrub. Good structure and acidity, excellent olfactory persistence.

Alcohol content > 12.5% by vol

Vignaquadra Pecorino Terre di Chieti IGT

Grapes > 100% Pecorino

Region > Abruzzo

Grape Harvest> Last ten days of September

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

Tasting Notes> Straw yellow with gold reflections. a strong green tea and peach scent. a well balanced and lasting taste

Alcohol content > 13.5% by vol.





Vignaquadra Falanghina Terre di Chieti IGT



Grapes > 100 % Falanghina

Region > Abruzzo

Grape Harvest > Last ten days of September.

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

Tasting Notes> Straw-like yellow color with green reflections. An intense fruity scent, containing hints of banana, strawberry and citrus fruit with a backdrop of green tea. long lasting taste.

Alcohol content > 13.5% by vol.

Semis Bianco IGT Terre di Chieti "barrique aged"

Grapes > Trebbiano, falanghina, pecorino

Region > Abruzzo

Grape Harvest> First half of October

Winemaking> After crushing grapes make a maceration at low temperature, then undergo a soft pressing. The obtained must is fermented in barrique for 12 months.

Tasting Notes> Straw yellow with golden highlights. On the nose intense notes of peach, apricot jam, faded yellow roses, honey and vanilla with a finish of bread crust. Complex wine with good structure and very persistent.

Food Pairing> Pork, pasta, or fish

Alcohol content > 13.5% by vol.





Semis-Riserva Montepulciano d'Abruzzo DOC



Grapes > 100 % Montepulciano d'Abruzzo

Region > Abruzzo

Grape Harvest > First ten days of November

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

Tasting Notes> Dark garnet red color with bluish reflections. On the nose there are berries, blackberry, pomegranate, morello cherry, black truffle, with spicy notes of pepper and cloves. Soft and velvety in the mouth, great structure and persistence.

Alcohol content > 13.5% by vol

Closure> Cork

Vino Rosato

Grapes > Montepulciano

Region > Abruzzo

Grape Harvest>First week of October

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

Tasting Notes> Cherry red color with pink reflections. Nice fruity scent, containing hints of cherry and cherry plum. A fresh fragrant and lasting taste, well balanced and good structure. The fruitage is well integrated with the olfactory sensation.

Alcohol content > 13% by vol.

Closure> Cork





Filarè Montepulciano d'Abruzzo DOC



Grapes > 100 % Montepulciano d'Abruzzo

Region > Abruzzo

Grape 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.

Alcohol content > 13.5% by vol

Food pairing> Beef & Venison

Closure> Cork

Vignaquadra Montepulciano d'Abruzzo DOC

Grapes > 100% Montepulciano d'Abruzzo

Region > Abruzzo

Grape Harvest> Last week of October

Winemaking> Maceration on the skins for about 15-20 days. The refinement is done in steel tanks and subsequent partial refinement in wood

Tasting Notes> Ruby red color, intense notes of berries, various notes of spices, black cherry, jam. Well balanced and persistent, excellent structure.

Alcohol content > 14%

Closure> Cork





Le Cave della Guardiuccia Rose Sparkling Rose



Grapes > 100 % pinot noir

Region > Abruzzo

Grape Harvest > Grapes harvested at two different ripening points.

Winemaking > Maceration of the skins at low temperature full extraction of the must and thermo-controlled fermentation in steel tanks.

Processing > After crushing grapes make a maceration at low temperature, then undergo a soft pressing. The obtained must is fermented in barrique for 12 months.

Tasting Notes > Pink crystalline with rose gold reflections, very fine and persistent perlage. On the nose notes of wild berries, light hints of rosehip and tuberose, mineral hints, crusty bread and small pastries, toasted almonds. Pleasant flavor and freshness, balanced, harmonious and with a ling taste-olfactory persistence.

Closure > Cork

Le Cave della Guardiuccia Brut DOC

Grapes > 80% Chardonnay, 20 % Pinot noir

Region > Abruzzo

Grape Harvest > Grapes harvested at two different ripening points.

Winemaking > Maceration of the skins at low temperature full extraction of the must and thermo-controlled fermentation in steel tanks.

Processing > After crushing grapes make a maceration at low temperature, then undergo a soft pressing. The obtained must is fermented in barrique for 12 months.

Tasting Notes > Crystalline with a straw yellow color with golden reflections, fine and persistent perlage. Rich notes of white-fleshed fruit, exotic fruit, bread crust and toasted almonds. great flavor and freshness, balanced and with a long taste-olfactory persistence.

Closure > Cork





Appasimento



Grapes > Merlot, Sangiovese, Montepulciano

Region > Abruzzo

Tasting Notes> Ruby red color with violet reflections. The bouquet shows aroma of rose hips and violet, liquored red fruits and mature plum, light spiced hints. Complex wine with great structure, round and velvet. Good persistence.

Winemaking> Fermentation takes place in stainless steel tanks. Long maceration takes place in contact with the skins. The expansion also takes place in stainless steel.

Food Pairing> Game, roasts, strong, well-seasoned dishes and long-aged cheese.

Alcohol content > 14% vol.

Confronto

Grapes > Montepulciano D'Abruzzo, primitivo di manduria

Region > Abruzzo

Grape Harvest> Second half of October for montepulciano and second half of September for primitivo.

Winemaking> Long maceration of the grape in stainless steel. After we have 10 months of aging in bottle.

Tasting Notes> Intense ruby red color. Fruity, with hints of plum, berries and marasca cherry. Slightly spicy. Complex and full-bodied wine, also soft, velvety and very persistent.





In & Out



Grapes > 100% Montepulciano D'Abruzzo

Region > Abruzzo

Grape 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 bottle for 10 months.

Tasting Notes> Dark garnet-red colour with purple hues. The bouquet shows aromas of berries, pomegranate, violet, black truffle with hints of spices. On the palate is soft, velvety, with a great elegance and very persistent.

Alcohol content > 14% vol