



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

Serving Temperature> 12 °C

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 IGP 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

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 > Abruzzo

Tasting Notes> Spiced raspberry and cherry meld with a bit of tobacco on the nose. There's a pleasing smoothness to the medium-bodied palate, with rounded red fruit flavors that are clipped by bright acidity.

Food Pairing> Beef, pasta, veal, pork.

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

