



COLLEFRISIO

*a Wine Passion*

**A B R U Z Z O**

# 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.



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# 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.



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# 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



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# 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.



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# 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



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# 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.



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# VIGNAQUADRA PASSERINA TERRE DI CHIETI IGT

## COLLEFRISIO



**GRAPES** PASSERINA 100%

**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.



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# 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



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# 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.



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# 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



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# 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.



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# 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



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# 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.



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# 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.



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# 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.



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# 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.



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# 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.

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# 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.



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