

**Vigna Vetus**  
**MONTEPULCIANO D'ABRUZZO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**DRAFT OF STORY:** Reserve Wine of Montepulciano. Vigna Vetus is a latin expression which means 'old vineyards'. Some of our vineyards are more than 30 years old. This is where this wine comes from. It contains the unique and distinctive spicy taste that reminds flavors of our region, Abruzzo.

**GRAPE:** Montepulciano 100%

**PRODUCTION AREA:** Tocco da Casauria (PE)

**SOIL:** clay

**ALTITUDE:** 350 m.s.l.m.

**VINE TRAINING:** Pergola Abruzzese

**YIELD:** 80/90 q.li/Ha

**VINE DENSITY:** 1.600 plants per hectare

**HARVEST:** Accurate selection of grape. Manual harvest during the first days of October. Grapes are carried to the winery by 15 kg case.

**VINIFICATION:** Soft pressing of grapes, extended maceration for 20 days at least. Fermentation at controlled temperature in steel tanks.

**AGING:** 12 months in steel, 12 months in oak barrels and 4 months in bottle.

**CHARACTERISTICS:** Intense ruby red with light purple hues. Bouquet is intense and complex. It shows hints of mature red fruits and berries but also smoky spicy liquorice and vanilla.

Fairly tannic, balanced, persistent, full bodied and harmonious.

**Alcoholic strength:** 14,5 % VOL.

**FORMAT:** 750ml

**SERVING TEMPERATURE:** 16-18 C°

**SERVING SUGGESTION:** roast lamb, red meat, mature cheese, dark chocolate.



# Linea Terzini MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE PROTETTA

**GRAPE:** Montepulciano 100%  
**PRODUCTION AREA:** Tocco da Casauria (PE)  
**SOIL:** clay  
**ALTITUDE:** 350 m.s.m.  
**VINE TRAINING:** Pergola Abruzzese  
**YIELD:** 100/110 q.li/ha  
**VINE DENSITY:** 1.600 plants per hectare  
**HARVEST:** Accurate selection of grape. Manual harvest during the last days of september or first days of october. Grapes are carried to the winery by 15 kg. case.  
**VINIFICATION:** Soft pressing of grapes, extended maceration for 20 days at least. Fermentation at controlled temperature in steel tanks.  
**AGING:** 12 months in steel, 6 months in tonneau.  
**CHARACTERISTICS:** Intense ruby red with light purple hues. Bouquet is intense and complex. It shows hints of mature red fruits and smokey spicoy. Fairly tannic, balanced, persistent, full bodied and harmonious.  
**Alcoholic strength:** 14 % vol.  
**FORMAT:** 750ml and 350ml  
**SERVING TEMPERATURE:** 16-18 C°  
**SERVING SUGGESTION:** roast lamb, red meat, mature cheese.



# Linea Terzini CERASUOLO D'ABRUZZO

DENOMINAZIONE DI ORIGINE PROTETTA

**GRAPE:** Montepulciano 100%

**PRODUCTION AREA:** Tocco da Casauria (PE)

**SOIL:** clay

**ALTITUDE:** 350 m.s.l.m.

**VINE TRAINING:** Pergola Abruzzese

**YIELD:** 100/110 q.li/Ha

**VINE DENSITY:** 1.600 plants per hectare

**HARVEST:** Manual harvest during the last days of september or first days of october. Grapes are carried to the winery by 15 kg. case.

**VINIFICATION:** Soft pressing of grapes, fermentation at controlled temperature in steel tanks.

**AGING:** in steel tanks.

**CHARACTERISTICS:** Clear pink. Bouquet is intense and complex. It shows hints of young red fruits. Fragrant. Fresh and full bodied, balanced, persistent and harmonious.

**Alcoholic strength:** 14 % vol.

**FORMAT:** 750ml and 350ml

**SERVING TEMPERATURE:** 12-14 C°

**SERVING SUGGESTION:** first course: risotto, pasta, soup and broth, Cheese and white meat.



# Linea Terzini TREBBIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE PROTETTA

**GRAPE:** Trebbiano 100%  
**PRODUCTION AREA:** Tocco da Casauria (PE)  
**SOIL:** clay  
**ALTITUDE:** 350 m.s.l.m.  
**VINE TRAINING:** Pergola Abruzzese  
**YIELD:** 110/120 q./l/ha  
**VINE DENSITY:** 1.600 plants per hectare  
**HARVEST:** Manual harvest during the first days of September. Grapes are carried to the winery by 15 kg. case.  
**VINIFICATION:** Soft pressing of grapes, fermentation at controlled temperature in steel tanks.  
**AGING:** in steel tanks.  
**CHARACTERISTICS:** Crystalline pale yellow. Consistent. Bouquet is intense and complex: it shows fruits and hints of flowers. Fresh. It shows balance, persistence.  
**Alcoholic strength:** 13% vol.  
**FORMAT:** 750ml  
**SERVING TEMPERATURE:** 10-12°C  
**SERVING SUGGESTION:** first course: risotto, pasta, with fish. Cheese and white meat.

