



ZACCAGNINI

cantinazaccagnini.it



Also known as the “green lung of Europe,” Abruzzo offers evocative nature trails that pass through ancient villages with distinct historical and artistic value, never ceasing to surprise visitors. Here, among the picturesque hills of Bolognano, ruled by wise hands and the slowness of time, lies the Zaccagnini Winery. Our winery was created to tell the story, local traditions and artistic testimonies of an Abruzzo with millennial charm, to be preserved and respected.

LE TERRE DELL'ABATE Abruzzo DOC Pecorino



ABRUZZO



ORIGIN

Medium-textured clay soil in the area of Chieti and Pescara. Marquee and espalier training system.



GRAPE VARIETIES

Pecorino d'Abruzzo



IDENTITY

Wines that tell the story of the territory in which they are born, with the monumental complex of the abbey of San Clemente a Casauria, one of Abruzzo's most important monuments. “The abbot's lands” tell the ancient story of abbots, emperors and saints who trod these lands.



HARVEST

Usually early harvest.



WINEMAKING

Vacuum pressing to extract only the flower must; cold clarification of the must and fermentation of only the clear fraction at low temperature.



TASTING

Straw yellow color of medium intensity with slight golden hues. The nose is fragrant and powerful with notes of yellow flowers and fruit and hints of herbs, such as thyme and mint. In continuous balance between thickness and freshness, impressive in its savoriness.



PAIRINGS

Pair with appetizers and fish-based first courses or light vegetable dressings. Serving temperature 8-10°C.

 ALC. BY VOL. 13% | AVAILABLE FORMATS 0,75 L

**The alcohol content may vary depending on the vintages.*