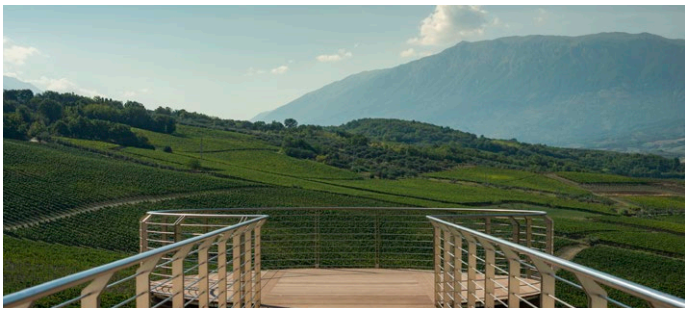
ZACCAGNINI



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.

CHRONICON
Montepulciano d'Abruzzo DOC

ABRUZZO

ORIGIN
The grapes used come from the Chronicon Vineyard located in the beautiful Casauria Valley. The soils are medium-textured tending to clayey with western exposure. The Casauria Valley is characterized by constant year-round ventilation and good temperature ranges between night and day.

GRAPE VARIETIES
Montepulciano d'Abruzzo

IDENTITY
The Chronicon Casauriense, from which the line and labels are inspired, is the collection of medieval chronicles concerning the Abbey of San Clemente a Casauria, compiled by the monk Giovanni di Berardo, characterized by fine illustrations and pen drawings and currently preserved in the National Library in Paris.

HARVEST
Harvest at the end of september.

WINEMAKING
Destemming-crushing and submerged cap maceration of the crushed grapes with temperature-controlled fermentation for about 15 days. Aging in oak vats for 6 to 9 months.

TASTING
Red color of particular consistency and brilliance with purple reflections. Intense aroma of particular complexity and finesse. It is expressed with floral notes of violet and balsamic notes, which combine with fruity notes of cherry. Nuances of white pepper and vanilla emerge, stretching out with tertiary hints of underbrush. Full-bodied and supported by fine-grained tannins that are well balanced.

PAIRINGS
Accompany pasta and risotto dishes with firm, well-seasoned sauces. Serving temperature 15-17°C.

ALC. BY VOL. 13% | AVAILABLE FORMATS 0,375 L - 0,75 L - 1,5 L

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