



ZAPPACOSTA BIO MONTEPULCIANO D'ABRUZZO 2021

VINEYARD

Montepulciano

PRODUCTION AREA

Chieti - Bucchianico

ELEVATION

300/350 m.a.s.l.

COLOR

Deep ruby red

PERCENTAGE

13,5%

CHARACTERISTICS

Rich and fragrant with notes of violet, red berry fruits and licorice typical of the vine.

WINE-PAIRING

Excellent with pasta dishes, soups, grilled fish, roasts of withe meats, tripe, pizza and semi-aged cheeses.

GROUND

Calcareous - clay

VINEYARD

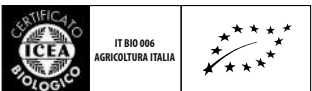
Guyot and arbor

GRAPE HARVEST

Beginning of October. Manual harvesting with selection of bunches from the vineyard

ALCOHOLIC FERMENTATION

Natural fermentation; macerations with the grape skins in stainless steel tank for 10 days with temperatures 25-28 C





ZAPPACOSTA BIO CERASUOLO D'ABRUZZO 2022

VINEYARD

Montepulciano

PRODUCTION AREA

Chieti - Bucchianico

ELEVATION

300/350 m.a.s.l.

COLOR

Bright cherry pink

PERCENTAGE

13%

CHARACTERISTICS

Aromas that open with notes of cherry and strawberry. On the palate fresh, sapid with good acidity. The finish is persistent with strong notes of strawberry and cherry.

WINE-PAIRING

Excellent with first courses, legumes soups. It also accompanies very well white meats, cold cuts, semi-aged cheeses and pizza.

GROUND

Calcareous - clayey

VINEYARD

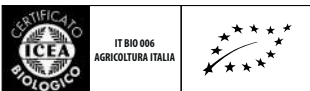
Guyot and arbor

GRAPE HARVEST

End of September. Manual harvesting with selection of bunches from the vineyard.

ALCOHOLIC FERMENTATION

Natural fermentation; pressing. 6 hours of contact with the grape skins.





ZAPPACOSTA BIO TREBBIANO D'ABRUZZO 2022

VINEYARD

Trebbiano

PRODUCTION AREA

Chieti - Bucchianico

ELEVATION

300/350 m.a.s.l.

COLOR

Straw yellow

PERCENTAGE

13%

CHARACTERISTIC

Pleasantly fruit, mineral, good freshness and persistence, pleasantly savory aftertaste.

WINE-PAIRING

Exquisite as an aperitif, it goes well with fish dishes, cod, white meats and soups.

GROUND

Calcareous - clayey

VINEYARD

Guyot

GRAPE HARVEST

Beginning of September.
Manual harvesting with selection of bunches from the vineyard.

ALCOHOLIC FERMENTATION

Natural fermentation; pressure / no maceration.

