

**ZAPPACOSTA**  
SUDEST



## SUDEST MONTEPULCIANO D'ABRUZZO 2017

### VINEYARD

Montepulciano

### PRODUCTION AREA

Chieti

### ELEVATION

300 m.a.s.l.

### COLOR

Intense ruby red with violet reflections

### PERCENTAGE

14%

### CHARACTERISTICS

Notes of ripe fruit and delicate spiciness.

Pleasantly soft taste and sapid, balanced with long final persistence.

### WINE-PAIRING

It goes well with cold cuts, cheeses.

It is exalted with first courses based on meat sauce, grilled meat.

### GROUND

Calcareous - clayey

### VINEYARD

Guyot and arbor

### GRAPE HARVEST

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

### ALCOHOLIC-FERMENTATION

Natural fermentation; 1 year in barrique.

Stainless steel tanks at a temperature of 25-28°.





## SUDEST PECORINO IGT TERRE DI CHIETI 2021

### VINEYARD

Pecorino

### PRODUCTION AREA

Chieti

### ELEVATION

300 m.a.s.l.

### COLOR

Straw yellow with greenish reflections

### PERCENTAGE

13%

### CHARACTERISTICS

Delicate and intense, with strong floral and fruity notes.  
Enveloping, structured, with good freshness and persistence.

### WINE-PAIRING

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

### GROUND

Calcareous - clayey

### VINEYARD

Arbor

### GRAPE HARVEST

End of August. Manual harvesting  
with selection of bunches  
in the vineyard.

### ALCOHOLIC-FERMENTATION

Natural fermentation; maceration in stainless steel  
tanks at a temperature of 16-17°. 2 month batonnage.

