



# ABRUZZO

CENTRAL ITALY | EAST COAST | ADRIATIC SEA

Sadly enough, in recent history, the Abruzzo region has made the headlines for the catastrophic earthquakes that destroyed entire villages in the Province of l'Aquila.

## HISTORY

### MAIN BLACK GRAPES (~80%)

Mostly Montepulciano with International grapes...

### MAIN WHITE GRAPES (~20%)

Trebbiano Toscano, Bombino Bianco (can be sold as Trebbiano d'Abruzzo), Cococciola, Malvasia, Montonico, Passerina, Pecorino...

### VINE TRAINING

Tendone Training: very high yields, lower quality. Promoted by authorities.



*“Cherry & almond notes are typical from Southern Italian wines”*

#### THE “GREENEST REGION OF EUROPE” •

One third of the region is made of Natural reserves and parks, the largest in Europe, ensuring the survival of 75% of Europe's living species.

#### FORMERLY PART OF THE KINGDOM OF THE TWO SICILIES • KNOWN FOR BULK WINE

Just like most of Southern Italy, the region was long known for the production of lesser quality bulk wine. Fortunately, a better focus on quality has been given over the second half of the 20<sup>th</sup> century, with some cooperatives still producing bulk wine.

## TERROIR

**PESCARA (COAST):** MAX T: 24°C • MIN T: 7°C • MEAN RAINFALL (WETTEST MONTH): 110 MM

**L'AQUILA (MOUNTAINS):** MAX T: 29°C • MIN T: 2°C • MEAN RAINFALL (WETTEST MONTH): 202 MM

Varied climate: alpine in the very mountainous part of the region inland (Apennines), but Mediterranean (hot and dry) along the coast with the Adriatic Sea.

#### EFFECT OF THE APENNINES MOUNTAINS ON RAINFALL

Block the storms coming from the West (Protection) but block the Eastern storms above the vineyards (potential heavy rainfall. Ex: 1998/99). Also very hard to cultivate vines on the steep rocky slopes.

**33,500 HA UNDER VINES • 3+ MILLION HL/YEAR • ALL STYLES OF WINES (SEE PAGE 2)**

The 5th biggest producer in Italy due to very high yields (tendone training). Only 21.5% of all production is under DOC status.

**3 SUB-REGIONS & MESO-CLIMATES • (SEE PAGE 2)**

In the North, along the border with Marche (l'Aquila), to the East along the Coast (Pescara) and to the South (Villa Santa Maria) near Puglia.

## THE MAIN DOC WINES

**DOC MONTEPULCIANO D'ABRUZZO • MOSTLY REDS (& ROSÉS) • CHERRY, PLUM, VIOLET & RASPBERRY JAM • HERBACEOUS • SOFT TANNINS • FRUITY • MIN.ALC 12%ABV (REDS)**

Reds are made of min.85% Montepulciano with max. 15% Sangiovese. Min.ageing 5 months in bottles. Oak is not mandatory, simple cheaper wines aren't oak-aged.

**Riserva** wines are aged for min. 2 years incl. min. 9 months in wood (chestnut, oak...).

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Nearly 80% of the production is made by 4 cooperatives



CASAL THAU LERO  
Nobili Origini



**DOC MONTEPULCIANO COLLINE TERAMANE • DRY REDS • ROBUST • DARK FRUIT AROMAS • FIRM TANNINS • LEAT HER, CINNAMON, NUTMEG, CLOVE & LICORICE • MIN.12.5% ABV**  
Min.90% Montepulciano (max.10% Sangiovese). Min.ageing 2 years with min. 12 mths in chestnut **OR** oak & min.6 mths in bottle. Better after 4+ years, can be laid down 5 to 15 years. Riserva wines min. 3yrs ageing (same: min.1 yr wood/min.6mths bottle).

**DOC TREBBIANO D'ABRUZZO • WHITE WINES • HIGH ACIDITY • CITRUS AROMAS (LEMON, MANDARIN...) • HERBACEOUS NOTES (ROSEMARY, THYME...) • STEELY MINERALITY • MIN.11.5% ABV**  
It can be made either with Trebbiano Toscano or Bombino Bianco, or even a blend of both. Trebbiano grapes are known as Ugni Blanc in France. Superiore wines have min. 12% ABV with min.5 mths ageing/Riserva wines have min. 12.5% ABV with min.18 mths ageing.

### DOC CONTROGUERRA • WHITE, ROSÉ, RED, SWEET OR SPARKLING •

White	Rosé	Red*	Sweet	Sparkling
Min.50% Trebbiano + min. 10% Passerina + 40% authorised grapes	Min. 70% Montepulciano with other authorized grapes	<b>DOC Rosso:</b> Min.70% Montepulciano + other grapes	<b>Passito Bianco:</b> Min.60% Passerina/ Malvasia/ Trebbiano + other grapes	<b>Spumante Metodo Classico:</b> Min.60% Trebbiano + min. 30% Chardonnay / Pecorino / Verdicchio + 10% other grapes
<b>DOC Chardonnay:</b> min 85% Chardonnay		<b>DOC Cabernet:</b> Min.85% Cabernet Franc/Cabernet Sauvignon	<b>Passito Rosso:</b> Min.70% Montepulciano + other grapes	Chardonnay / Pecorino / Verdicchio + 10% other grapes
Same for <b>DOC Passerina</b> or <b>DOC Pecorino</b>		<b>DOC Merlot:</b> Min.85% Merlot	<b>Annoso</b> =Passito Rosso + min. 36 mths ageing	

\*Rosso Novello = young wine (often carbonic maceration), similar to Beaujolais Nouveau

## THE GOOD OLD YEARS

	1990	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015
EXCELLENCE		*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*

## THE NORTH: L'AQUILA

- Most Northerly Sub-Region
- On the border with Marche
- Galestro & Albarese soils, similar to Tuscany or Marche
- Similar altitudes & climate as Tuscany and Marche

**DOC Montepulciano d'Abruzzo**  
**Colline Teramane**  
**DOC Controguerra**



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## THE COAST: PESCARA

- Along the Adriatic Sea
- Soils are mostly made of calcareous clay

**DOC Montepulciano d'Abruzzo**

**DOC Trebbiano d'Abruzzo**

**Cerasuolo d'Abruzzo**

## THE SOUTH NEAR PUGLIA

- Warmer, flatter, more humid and more fertile
- Similar to Southern regions like Puglia or Calabria

**DOC Montepulciano d'Abruzzo**

**DOC Trebbiano d'Abruzzo**

**Cerasuolo d'Abruzzo**