



TERRE DI MARIO

VINO ROSSO ITALIA



Wine type:	Red wine
Grapes:	Italian grapes
Appellation:	Vino rosso
Production area:	Abruzzo, Italy
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

Colour: Deep ruby colour.

Fragrance: Intense bouquet of black cherry and hints of balsamic notes.

Taste: Soft and round palate with aromas of blackberries and plums. A very interesting structure is achieved due to the good balance between the soft tannins and the acidity.

Pairing: It matches well with game dishes, roasted pork and hard cheeses.

VINIFICATION:

After destemming, the grapes are placed in small stainless steel fermenting tanks. The maceration on skins lasts for approximately 15 days in order to extract colour and enhance the structure. It follows the devatting and bottling of the wine.





TERRE DI MARIO

VINO BIANCO ITALIA



Wine type:	White wine
Grapes:	Italian grapes
Appellation:	Vino bianco
Production area:	Abruzzo, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	11,5% Vol.

Colour: Light straw-yellow.

Fragrance: Fresh and pleasantly soft with hints of golden apple, peach and floral acacia notes.

Taste: Harmonic structure, crisp and refreshing, with aromas of citrus and lime, finishing with a pleasant almond taste.

Pairing: Excellent as an aperitif. It goes well with all fish based courses, white meat and mild seasoned cheeses.

VINIFICATION:

The must is obtained by a gentle pressing of the grapes and, after a short contact with the skins at a low temperature (cold maceration), it becomes clear. The clear must ferments in dedicated stainless steel tanks at a controlled temperature (17-20° C) and then racked and kept in concrete tanks for a few months before bottling.





TERRE DI MARIO

PINOT GRIGIO TERRE DI CHIETI I.G.T.



Wine type:	White wine
Grapes:	Pinot Grigio
Appellation:	Terre di Chieti IGT
Production area:	Abruzzo, Italy

Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

Colour: Straw yellow colour.

Fragrance: Fresh bouquet with delicate and fruity notes; hints of white peach and tropical fruit.

Taste: Dry and harmonious taste; good structure with fruity scents.

Pairing: It matches well with fish based courses, white meats and delicate cheese.

VINIFICATION:

After destemming, light crushing and cold-press maceration take place. The most obtained ferments in stainless steel tanks at a controlled temperature. Then, wine is stored at 18/20 ° C, in steel tanks, until bottling.





TERRE DI MARIO

PECORINO TERRE DI CHIETI I.G.P



Wine type:	White wine
Grapes:	Pecorino
Appellation:	Terre di Chieti IGP
Production area:	Abruzzo, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	13% Vol.

Colour: Straw yellow colour with greenish reflections.

Fragrance: Fresh bouquet with balsamic notes and hints of tropical fruit, such as pineapple.

Taste: Fresh and fruity flavor; on the palate it is fragrant and persistent with mineral notes.

Pairing: It matches well with seafood, shellfish and raw fish; also with white meats.

VINIFICATION:

After destemming, the grapes are softly pressed and the most obtained is kept at a low temperature for 12 hours. Then, decanting and fermentation take place at a controlled temperature, in order to enhance the aromatic characteristics.





TERRE DI MARIO

MONTEPULCIANO D.O.C.



Wine type:	Red wine
Grapes:	Montepulciano
Appellation:	DOC
Production area:	Abruzzo, Italy
Bottle size:	750 ml
Serving temp.:	14 - 16° C
Alcohol content:	12,5% Vol.

Colour: Intense ruby colour with violet hues.

Fragrance: Bouquet of wild berries and violets. There are also spicy hints and a light balsamic touch.

Taste: Intense with a persistent finish. Rich tannic structure with spice and licorice scents.

Pairing: It matches well with game dishes, roasted meats and hard cheeses.

VINIFICATION:

The grapes are picked and then traditionally vinified means of a long maceration of skins at a controlled temperature. The must is frequently pumped over onto marc to intensify colour and aromatic characteristics. The wine decants into stainless steel tank completing the malolactic fermentation.

