



cantina
FRENTANA
1958



Name: Montepulciano d'Abruzzo Riserva D.O.C.

Line: 1960

Type: Red Wine

Alcohol Content: 14,00 % alc./vol.

Closing: Cork

Type of soil: clay and limestone.

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH) and neighboring towns, most suited hills overlooking the Trabocchi coast; the aspect is South, South-East.

Harvest: handmade and late.

Vinification: soft pressing of the grapes, maceration for 20-25 days in concrete vats and fermentation at controlled temperature.

Maturation and aging: aging in French oak tonneau for about 12 months; maturation in concrete vats followed by a further maturation in the bottles for a few months.

Technical description: deep red color with brilliant purple shades; noticeable smell of berries, spices and chocolate; soft and persistent on the palate; tannins are present.

Lifespan of wine: if properly stored, this wine keeps its integrity for 10 or more years.

Temperature of Service: 16-18°C

Montepulciano d'Abruzzo Riserva D.O.C.

1960

Denominazione d'Origine Controllata



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Frentano

CHARDONNAY IGT

Name: Chardonnay I.G.T. Terre di Chieti

Line: Frentano

Type: White Wine

Alcohol Content: 12,50 % alc./vol.

Closing: Cork/Screw-cap

Type of soil: medium-textured soil, well-drained, sandy and clay.

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH) and neighboring towns, most suited hills overlooking the Trabocchi coast; the aspect is North and the altitude is about 150-200 mts. above sea level.

Harvest: handmade, second decade of August.

Vinification: white wine vinification without maceration and with the soft pressing of the grapes. Alcoholic fermentation at controlled temperature (16°C) performed by selected yeasts;

Maturation and aging: maturation in stainless steel tanks for about 5 months followed by a further rest in the bottle.

Technical description: Yellow lime color; the nose reveals smells of tropical fruits. On the palate it is round and slightly fruty.

Lifespan of wine: if properly stored, this wine keeps its integrity for 2-3 years.

Temperature of Service: 8-10°C

CONTIENE SOLFITI - PRODOTTO IN ITALIA
PRODOTTO DA CANTINA FRENTANA
ROCCA SAN GIOVANNI - ITALIA

cantina
FRENTANA
1958



Frentano

MONTEPULCIANO D'ABRUZZO DOC

Name: Montepulciano d'Abruzzo D.O.C.

Line: Frentano

Type: Red Wine

Alcohol Content: 13,00 % alc./vol.

Closing: Cork/Screw-cap

Type of soil: medium-textured soil, calcareous

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH), most suited hills overlooking the Trabocchi coast, with a Southern aspect.

Harvest: handmade, second decade of October

Vinification: soft pressing of the grapes, maceration for 6-7 days in stainless steel at a controlled temperature (26-27° C); malolactic fermentation after the fermentation.

Maturation and aging: maturation in concrete vats for about 10-12 months before the bottling.

Technical description: deep red color with purple shades when "young"; the nose reveals scents of plum, red summer apples and violets; on the palate it has a good body despite young and fresh;

Lifespan of wine: if properly stored, this wine keeps its integrity for 2-3 years.

Temperature of Service: 16-18°C

CONTIENE SOLFITI - PRODOTTO IN ITALIA
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cantina
FRENTANA
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Frentano

TREBBIANO D'ABRUZZO DOC

Name: Trebbiano d'Abruzzo D.O.C.

Line: Frentano

Type: White Wine

Alcohol Content: 12,50 % alc./vol.

Closing: Cork/Screw-cap

Type of soil: medium-textured soil, sandy

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH), most suited hills overlooking the Trabocchi coast; the aspect is South-West/South-East and the altitude is about 100 mts. above sea level.

Harvest: handmade, second decade of September.

Vinification: pressing of the grapes, white vinification and fermentation at controlled temperature (16°C) performed by selected yeasts;

Maturation and aging: maturation on the lees, in stainless steel tanks for about 6 months before being bottled.

Technical description: Weak straw yellow color. Delicate and fresh nose with scents of white flowers, lemon and yellow plums. The palate is smooth, harmonious, fresh, dry with a savoury taste.

Lifespan of wine: if properly stored, this wine keeps its integrity for 2-3 years.

Temperature of Service: 8-10°C

CONTIENE SOLFITI - PRODOTTO IN ITALIA
PRODOTTO DA CANTINA FRENTANA
ROCCA SAN GIOVANNI - ITALIA

cantina

FRENTANA

1958



Name: Rubesto

Appellation: Montepulciano d'Abruzzo Riserva D.O.C.

Line: Selection

Type: Red wine

Alcohol content: 14,00 % alc./vol.

Closing: Natural Cork

Type of soil: medium- textured and calcareous

Geographic position of the Vineyards: municipality of Rocca San Giovanni, most suited hills overlooking the Costa dei Trabocchi, with a Southern, South-Eastern aspect.

Harvest: handmade in the second decade of October

Vinification: soft pressing of the grapes, maceration and fermentation with the skins for 10 to 15 days in stainless steel small fermenters, at a controlled temperature.

Maturation and aging: maturation in French- oak tonneau for about 14 months; after that, a further aging in stainless steel tanks and then in the bottles for a few months.

Technical description: Deep ruby red colour, aging gives some burgundy red shades; the nose is complex with black cherry aromas, violet, spicy notes and vanilla; on the palate the wine is intense and persistent; tannins give an elegant and long finish.

Lifespan of Wine: if properly stored this wine keeps its integrity for 5 or more years.

Temperature of Service 16-18°C

Rubesto

Montepulciano d'Abruzzo Riserva Doc

Selection

Denominazione d'Origine Controllata