

the wine trust

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Cantina Tollo

Owner: Cooperative owned by 50 organic growers

Country: Italy

Region: Abruzzo

Founded: 1960

Annual Production: 8,000 cs

Description: Founded in 1960, Cantina Tollo is a winemaking cooperative based in the hills of Abruzzo, just a few miles inland from the Adriatic Sea. The vineyards encompass over 7000 acres, extending from coastal hills to the slopes of Maiella, one of the highest points in the Apennines, Italy's mountainous "backbone.". The winery enjoys an international reputation and has won numerous awards over the years. Winemaker Ricardo Brighina follows a naturally-inspired winemaking style with minimal intervention and manipulation, resulting in pure, fresh and authentic Abruzzese bottlings.

Wine Notes – 2020 Altopiano Montepulciano D'Abruzzo DOP

Tollo's Montepulciano D'Abruzzo DOP is made from sustainably-grown, old-clone grapes grown in and around Chieti in Abruzzo. Located just inland from Pescara on the Adriatic Sea on Italy's east coast, the vineyards have both maritime and alpine influences given their location in the foothills of the dramatic Apennines, the mountain range running down Italy's spine. The region's micro-climate features large diurnal temperature differences which creates optimal conditions for the production of high-quality grapes. Winemaking does not use any oak to preserve freshness and fruit. The resulting wine is medium-bodied, bright and brambly with red berry and cherry flavors with a hint of spice. The nose is floral with red berry and liquorice notes and the finish is well integrated with soft, balanced tannins.

Technical Specifications

Varietal Composition:	100% Montepulciano D'Abruzzo
Vineyard Region:	DOP Montepulciano D'Abruzzo
Vine Age / Aspect:	20 years, southeast facing
Production Volume:	2400 cases
Soil Types:	Clay and limestone
Winemaking / Vinification:	Traditionally-harvested, 100% destemmed grapes, 10-day maceration of skins during temperature-controlled fermentation in stainless steel and cement, native yeasts, partial malolactic fermentation Aged in glass-lined concrete 6 months, minimal added sulfites, filtered
Alcohol / Volume:	13.0%
Residual Sugar:	4.0 g/L
Total Acidity:	5.0