

the wine trust

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Producer Profile

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 Terre di Chieti Pinot Grigio

Cantina Tollo's Terre di Chieti Pinot Grigio is made from sustainably-farmed grapes grown in and around Chieti in Abruzzo. Located just inland from Pescara bordering 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 growing high-quality grapes. The winemaking does not use any oak in order to preserve freshness and fruit. The resulting wine features fresh aromas of ripe pears, with bright and juicy citrus fruits dominating the palate. Perfect as an aperitif, this crowd-pleasing, accessibly-priced gem is great for snacks, salads and light fish dishes, or simply as a way to wind down at the end of the day.

Technical Specifications

Varietal Composition:	100% Pinot Grigio
Vineyard Region:	IGP Terre di Chieti (Abruzzo)
Vine Age / Aspect:	20-year old vines, west and southwest facing
Production Volume:	6,000 cases on average per year
Soil Types:	Clay and limestone
Winemaking / Vinification:	Sustainably-farmed vineyards, traditional harvest, 100% destemmed grapes, select yeasts Soft pressing of crushed grapes at low-temperature, 2-week temperature-controlled fermentation Aged 4 months in stainless steel, minimal use of sulfites
Alcohol / Volume:	12.5%
Residual Sugar:	3.0 g/L
Total Acidity:	5.0