

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 – 2018 Altopiano Terra di Chieti Bianco (Organic)

Cantina Tollo's Altopiano Terra di Chieti Bianco is a 100% Trebbiano made from organically-farmed 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 high-quality grapes. Winemaking does not use any oak, to preserve freshness and fruit. The resulting wine is a pale, straw yellow with a slightly green tinge. The nose is dominated by floral aromas, with a taste profile that leads with citrus, saline and mineral notes before the crisp, zesty, bitter almond finish. Medium-bodied and fresh, this is a crowd-pleasing white made from one of Abruzzo's indigenous grapes.

Technical Specifications

Varietal Composition:	100% Trebbiano (Organic)
Vineyard Region:	IGP Terra di Chieti (Abruzzo)
Vine Age / Aspect:	10-15 years, west and southwest facing, 150 meters altitude
Production Volume:	4000 cases
Soil Types:	Medium calcereous clay, rich in gravel
Wine-Making / Vinification:	Sustainably-farmed vineyards, traditional harvest Cold maceration of pressed grapes at low-temperature, removal from lees after cold maceration. Unfiltered Aged 4 months in stainless steel, minimal use of sulfites
Alcohol / Volume:	12.0%
Residual Sugar:	3.5 g/L
Total Acidity:	5.80