

# the wine trust

HERITAGE · TRADITION · CRAFT

## Producer Profile

**Owner:** Cooperative owned by 50 organic growers

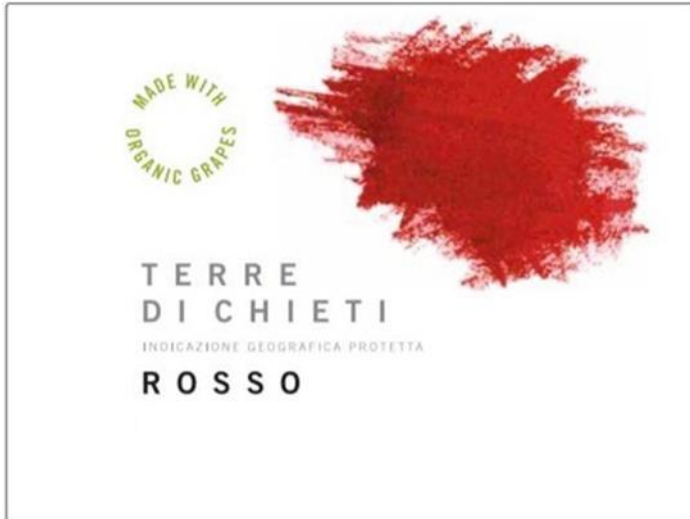
**Country:** Italy

**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 – 2019 Terre di Chieti Rosso (Organic)

Cantina Tollo's Terre di Chieti Rosso is a 100% Montepulciano D'Abruzzo 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 ruby red, medium-bodied crowd-pleaser with violet hues. The nose is floral with red berry and liquorice notes and the juicy finish features well integrated berry and cherry flavors with soft, accessible tannins.

## Technical Specifications

<b>Varietal Composition:</b>	100% Montepulciano D'Abruzzo
<b>Vineyard Region:</b>	IGP Terre di Chieti (Abruzzo)
<b>Vine Age / Aspect:</b>	20 years, southeast facing, 150 meters altitude
<b>Production Volume:</b>	8000 cases
<b>Soil Types:</b>	Clay and limestone
<b>Wine-Making / Vinification:</b>	Organically-farmed vineyards, traditional harvest Long skin maceration of skins during temperature-controlled fermentation in stainless steel, partial malo, native yeasts Aged in glass-lined concrete, minimal sulfites
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	3.5 g/L
<b>Total Acidity:</b>	5.40

# the wine trust

---

HERITAGE • TRADITION • CRAFT