



AZIENDA AGRICOLA ZAPPACOSTA

Cerasuolo d'Abruzzo 'SudEst'

Just two hours from Rome, Abruzzo boasts more national parkland than any other Italian region, a cuisine that brilliantly bridges the mountains and the sea, and a new generation of farmer-winemakers who are quietly rewriting their story. Matteo Zappacosta is at the forefront of this exciting movement. Having joined his father Adamo in a farmstead-scale winery that honors Matteo's great-great-grandfather, Matteo is the ultimate new-generation farmer-winemaker. Working from a small winery beneath the family home in Chieti, they source Trebbiano, Pecorino, and Montepulciano from estate vineyards in Chieti and the nearby village of Bucchianico. These are conscientiously farmed, handmade, expressive wines that deliver outstanding quality and value.



WINERY: Azienda Agricola Zappacosta

WINEMAKERS: Adamo Zappacosta and Franco Giandomenico

ESTABLISHED: 2008

REGION: ITALY • Abruzzo • Chieti

APPELLATION: Cerasuolo d'Abruzzo IGT

BLEND: 100% Montepulciano

VINEYARDS: Estate vineyards in Chieti and Bucchianico, on soils of calcareous clay and sandstone

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Grapes from Chieti are harvested typically in the beginning of September; grapes from Bucchianico closer to October. Destemmed then briefly cold macerated, and gently pressed; fermented on indigenous yeasts in tank. Aged in tank for six months.

TASTING IMPRESSIONS: A deep, dusky rose hue. Aromas of black cherry skin, dried rose petal, black plum and violet. Dry and bright with a lightly spiced finish

PAIRING SUGGESTIONS: Salami and pecorino cheese; tomato-based pasta with chili heat



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