



AZIENDA AGRICOLA ZAPPACOSTA

Montepulciano d'Abruzzo 'Bio'

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: Montepulciano d'Abruzzo IGT

BLEND: 100% Montepulciano

VINEYARDS: Estate vineyards in Chieti at around 900 feet in altitude, on soils that are predominantly calcareous clay

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Destemmed then cold macerated for 10 to 11 days; fermented on indigenous yeasts in tank. Aged in tank for 12 months.

TASTING IMPRESSIONS: Aromas of black cherry and blackberry fruit, notes of violet. Suave, grippy tannins, plush

PAIRING SUGGESTIONS: Grilled lamb skewers (arrosticini); garlicky tomato-based pastas; pork sausage with herbs



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