



AZIENDA AGRICOLA ZAPPACOSTA

Montepulciano 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: Montepulciano d'Abruzzo IGT

BLEND: 100% Montepulciano

VINEYARDS: Estate vineyards in Chieti and Bucchianico, from 1,000 to 1,200 feet in altitude, on soils that are predominantly calcareous clay and sandstone

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Destemmed then cold macerated; fermented on indigenous yeasts in tank. Aged 50% in oak tonneaux and 50% in oak barrique for 24 months; then 12 months in tank.

TASTING IMPRESSIONS: Aromas of smoky black cherry and blackberry fruit, warm toast, plum skin. Grippy tannins and structured; cherry, black currant, forest floor, violet

PAIRING SUGGESTIONS: Grilled ribeye steak; lamb skewers (arrosticini); pork sausage with herbs



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