



AZIENDA AGRICOLA ZAPPACOSTA

Terre di Chieti Pecorino '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: Terre di Chieti IGT

BLEND: 100% Pecorino

VINEYARDS: Just under a half-acre of estate vineyards in Bucchianico, on soils of calcareous clay and sandstone

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Destemmed then pressed and fermented on indigenous yeasts (*pied de cuve* from grapes one week before harvest) in tank, with some lees stirring to add richness. Aged on fine lees in tank for six months.

TASTING IMPRESSIONS: Aromas of white flowers, green apple, lemon pith. Bright acidity is perfectly matched with a creamy, leesy richness on the palate.

PAIRING SUGGESTIONS: Grilled river fish; fish chowder; linguine con le noci (fresh Abruzzo pasta dish with walnuts and sheep's cheese)



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