



AZIENDA AGRICOLA ZAPPACOSTA

Trebbiano d'Abruzzo

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: Trebbiano d'Abruzzo DOC

BLEND: 100% Trebbiano

VINEYARDS: Just under five acres of estate vineyards, split between the villages of Chieti and Bucchianico, at 1,000 to 1,200 feet above sea level. Soils combine calcareous clay with some sandstone.

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Destemmed; short maceration (2 hours) on the skins; then pressed and fermented on indigenous yeasts (*pie de cuve* from grapes one week before harvest) in tank. Aged in tank for six months.

TASTING IMPRESSIONS: Aromas of warm apple, green pear, wet stones. Delivers the textural heft and mineral energy for which Trebbiano from Abruzzo is best known. Juicy and brisk

PAIRING SUGGESTIONS: As an aperitif; spring salads; fish soup; risotto with saffron



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