



TORRE ZAMBRA
VILLAMAGNA

Our History

In 1910, grandpa Vincenzo set off for Naples in his dogcart. He was going to finalize negotiations for the purchase of a plot of about 20 hectares of land, set around a lookout tower. The land belonged to the Zambra family, and the tower, called after them, was known as “Torre Zambra”.

On that parcel grandpa Vincenzo planted his first Montepulciano and Trebbiano vines and grew them for about 30 years, until they were destroyed during the Second World War, leaving the family in poverty.

During the War Laurentino De Cerchio, Vincenzo’s son-in-law, was captured by the Nazi army and imprisoned in Germany; he succeeded in returning to Villamagna only in 1947. Back to the small village he took over the farm and began his constant activity of wine grower, re-planting the old vines destroyed and starting to build the winery. And that’s how, in 1961, the first “Torre Zambra” harvest was bottled.

The Villamagna Terroir

The hills of Villamagna are blessed with a unique microclimate that makes this some of the best wine country in the world. The sea and the mountains are on the doorstep and generate sudden temperature changes, both from day to night and from one season to the next, a climate feature that is the secret behind very perfumed white wines and complex red wines with long aging potential.

The winery’s hill estate under vine, between 120 and 200 meters in altitude, is exposed perfectly to the southeast, on limestone and clay soils rich in humus and nutritious substances. Hence, the wines are complex and thrilling, the purest expression of their native land.





ZAM

MAGNA

O

Our production philosophy



Spontaneous Fermentation

Torre Zambra has always endorsed the philosophy of spontaneous fermentation. According to this method, the work begins in the vineyard: here careful agronomic operations make possible to ensure a generous amount of “native yeasts” to reach the cellar, where they engage in a natural transformation process. This allows a spontaneous selection of several strains bringing an authentic aromatic legacy rich in perfumes.

Torre Zambra pursues this production approach and each bottle of its wine will offer only what has come from Nature itself. Hence, the wines are complex and thrilling, the purest expression of their native land.

Cement Ageing

Torre Zambra winery has been committed since the beginning to the philosophy of the cement ageing.

Comparing to other types of containers, concrete vats pledge an incomparable heat balance, which allows to keep the olfactory characteristics unaltered and have rounder and softer wines, perfect for a longer ageing.

Tonneau Ageing

Torre Zambra’s purpose is to express at its best the untold potential of Villamagna territory. Hence, for some of its wines, our winery has decided to carry on the ageing, already started in concrete vats, into Tonneaux.

The main difference between this barrel and the well-known Barrique is due to its capacity: Tonneau can contain 550 liters, Barrique 225. The greater capacity of the Tonneau allows softer ageing, capable to naturally improve the organoleptic characteristics of wines, without the sharp flavor typical of the Barrique.

That is how we create smooth wines, free to release the specific scents and aromas of Villamagna territory, an area particularly suitable for quality red wines production.



Villamagna Riserva



VILLAMAGNA DOC - RISERVA

Villamagna territory has a century-old tradition of vine-growing, attested by its own name (“villa magna” in fact means “big plot”), and has always been considered the most suitable for cultivating Montepulciano grapes. Since 2011 this zone has been identified with the Designation Of Origin (DOC), aiming to limit the prestigious production area located in the namesake village of Villamagna and in the bordering villages of Vacri and Bucchianico. Only 85 hectares of selected vineyards could join this important microzone, and the grapes grown within this territory are defined “Montepulciano from Villamagna”. The vineyards are located among 30 and 180 meters on the rivers level, 10 km from the Adriatic coast and 10 km from Majella mountains slopes. This particular position offers an amazing microclimate, ideal for the production of the most important red grape variety in Abruzzo, with vineyards caressed by the sea breeze and intense temperature variations both from day to night and among the seasons, features that contribute to enrich the complexity of the wines.

Torre Zambra winery produces a Villamagna Riserva from single-variety Montepulciano grapes. Yields are less than 100 quintals per hectare and every cluster is selected by hand and stored in small wooden crates for the trip to the cellar.

Vinification is in steel tanks at controlled temperature of 28 – 30 °C, with long maceration on the skins for 60 days. The wine then matures for six months in concrete vats and for twenty months in 100% new French and Slavonian oak tonneau. The ageing ends with at least six months in the bottle.

The Villamagna is a very elegant wine. Despite of the long ageing the consequence is a wonderful deep black color wine; the nose starts with withered fruits to continue with the typical notes of our production area: cocoa powder, ground coffee and leather. In the mouth the wine is intense and endless, with perfect follow through, caressing mouthfeel and a peppery finale. Great with braised and red meats.

Designation: DOC Villamagna - Riserva

Varietal: 100% Montepulciano d’Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 100 quintals

Harvest Period: first ten days of October

Vinification: long maceration on the skins for 60 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 6 months, in first-passage French and Slavonian oak Tonneau for 20 months and in the bottle for 6 months

Cellarability: 20 years

Bottles: 750 ml



Villamagna



VILLAMAGNA DOC



Villamagna territory has a century-old tradition of vine-growing, attested by its own name (“villa magna” in fact means “big plot”), and has always been considered the most suitable for cultivating Montepulciano grapes. Since 2011 this zone has been identified with the Designation Of Origin (DOC), aiming to limit the prestigious production area located in the namesake village of Villamagna and in the bordering villages of Vacri and Bucchianico. Only 85 hectares of selected vineyards could join this important microzone, and the grapes grown within this territory are defined “Montepulciano from Villamagna”. The vineyards are located among 30 and 180 meters on the rivers level, 10 km from the Adriatic coast and 10 km from Majella mountains slopes. This particular position offers an amazing microclimate, ideal for the production of the most important red grape variety in Abruzzo, with vineyards caressed by the sea breeze and intense temperature variations both from day to night and among the seasons, features that contribute to enrich the complexity of the wines.

Torre Zambra winery produces a Villamagna from single-variety Montepulciano grapes. Yields are less than 120 quintals per hectare and every cluster is selected by hand and stored in small wooden crates for the trip to the cellar. Vinification is in steel tanks at controlled temperature of 28 – 30 °C, with long maceration on the skins for 45 days. The wine then matures for six months in concrete vats and for ten months in French and Slavonian oak tonneau. Half of the oaks is new, while for the other half we use second and third passage barrels. The ageing ends with at least six months in the bottle.

The Villamagna is a very elegant wine. In the glass it is pitch black; the nose starts with small red fruits to continue with the typical notes of our production area: cocoa powder, ground coffee and leather. In the mouth the wine is intense, with perfect follow through, caressing mouthfeel and a peppery finale. Great with pork with plums and apple purée.

Designation: DOC Villamagna

Varietal: 100% Montepulciano d’Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: last ten days of October

Vinification: long maceration on the skins for 45 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 6 months, in French and Slavonian oak tonneau (50% first-passage and 50% old oaks) for 10 months and in bottle for 6 months

Cellarability: 15 years

Bottles: 1,5 lt - 750 ml



Brune Rosse

MONTEPULCIANO D'ABRUZZO DOC - RISERVA



Brune Rosse is the state of the art and the sheer excellence. Produced only in the best vintages, this Montepulciano d'Abruzzo Riserva comes from a single-variety vinification of grapes cultivated on the Brune Rosse "cru", a single vineyard of 0,4 hectares old more than 35 years, whose bunches are selected by hand on the last ten days of October. The vines enjoy a favourable position, facing south-east at an altitude of 180 metres, about 10 kilometres from the seas and 10 kilometres from the Majella massif and its snow-capped slopes. This inky-hued wine is complex and fragrant, also thanks to the very low yields of only 80 quintals per hectare.

The grapes ferment in steel tanks at controlled temperatures of 28 - 30 °C, and consequently the vinification continues with a long maceration in cement for about 60 days. The refinement of eighteen months in concrete vats, followed by two years in oak tonneau, endows strength and structure, delighting us with a wine ready to drink, but that will become a true nectar if left to age in the bottle. The result is stunning, and we usually produce among 3.000 and 5.000 bottles: a true collector's item.

Its deep black hue is truly striking, an appealing inky shade that is perfect for a meditation wine. Hints of ripe red berries woven with nuances of leather, chocolate and cocoa powder will seduce your palate. Firm bodied and exceptionally well balanced, the wine follows through perfectly. A heavenly table companion for red meat, and what could be better than a glass served with beef braised in Montepulciano.

Distribution is limited to 12 bottles per Michelin/award-winning restaurant, and 120 bottles per distributor.

Designation: DOC Montepulciano d'Abruzzo - Riserva

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 80 quintals

Harvest Period: last ten days of October

Vinification: long maceration on the skins for 60 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 18 months, in first-passage French and Slavonian oak tonneau for 24 months and in bottle for 6 months

Cellarability: 20 years

Bottles: 750 ml



TORRE ZAMBRA
MAGNA
15,00% VOL

369

TORRE ZAMBRA
MAGNA
15,00% VOL

TORRE ZAMBRA
FAMIGLIA DE CERCHIO

TORRE ZAMBRA
FAMIGLIA DE CERCHIO

TORRE ZAMBRA
MAGNA
15,00% VOL
ITALIA

369

TORRE ZAMBRA
FAMIGLIA DE CERCHIO

TORRE ZAMBRA
FAMIGLIA DE CERCHIO



TORRE ZAMBRA
FAMIGLIA DE CERCHIO

Villamagna DOC & Riserva

Wooden Box 6x750ML



Brune Rosse

Wooden Box 6x750ML



Colle Maggio

MONTEPULCIANO D'ABRUZZO DOC - RISERVA

Specific vineyard techniques to reduce yields per hectare are the secret behind Montepulciano d'Abruzzo Riserva "Colle Maggio".

Produced by Torre Zambra winery on the Colle Maggio hillside, in Villamagna, at an altitude of about 200 metres, the unique south-east exposure of the vines and the limestone and clay soils, combined with per-hectare yields of under 100 quintals, guarantee complexity and structure to this great red vin de garde. The grapes are picked by hand and collected in small wooden crates in the second ten days of October. Once in the cellars, the long maceration in steel tanks at controlled temperature extracts all the colour from the skins.

The wines then mature for six months in concrete vats, and the part of them destined to become Reserve is left for a further fifteen months in French and Slavonian oak tonneaux (precisely 40% in first-passage oak and 60% in second-passage), followed by six months in the bottle.

Its deep, inky red colour will seduce you, inspiring calm and reflection. The refined nose profile hints at autumn leaves and ripe fruit unfolding to reveal raspberry and spices, with notes of coffee, tobacco and cocoa powder in the finale. The wine is full-bodied and well-structured but never aggressive, with the time spent in the wood adding a hint of spice in the close, and the note of cocoa powder accentuating and underscoring the roundness and a stunning balance. Calf filet with crispy bacon in Montepulciano sauce is highly recommended.



Designation: DOC Montepulciano d'Abruzzo - Riserva

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 100 quintals

Harvest Period: second ten days of October

Vinification: long maceration on the skins for 45 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 6 months, in French and Slavonian oak tonneau (40% first-passage oaks and 60% second-passage) for 15 months and in bottle for 6 months

Cellarability: 15 years

Bottles: 750 ml



Colle Maggio

MONTEPULCIANO D'ABRUZZO DOC

Montepulciano d'Abruzzo "Colle Maggio" attracts appreciative glances thanks to its impenetrable pitch black hue, an enchanting deep colour.

The wine is made with rigorously selected grapes from the Colle Maggio hillside in Villamagna, at an altitude of about 200 metres on the sea level. The south-east exposure of the vines, the limestone and clay soils and per-hectare yields kept under 120 quintals allow the production of a red wine with a great organoleptic complexity. The grapes are picked by hand and collected in small wooden crates in the first ten days of October. Once in the cellars, the long maceration in steel tanks at controlled temperature guarantees to extract all the colour from the skins.

The wines then mature for six months in concrete vats, for a further eight months in French and Slavonian oak tonneaux (20% in first-passage oaks and 80% in second-passage) and finally for four months in the bottle.

Characteristic of this wine is its deep black colour, with ruby glints. The nose is intense, with wild berries aromas and notes of tobacco, coffee and cocoa powder in the finale. In the mouth the wine is complex, supple and round. Aftertastes of chocolate can be perceived in the close, with hints of bitter almonds, purely typical of Montepulciano d'Abruzzo. Thanks to its complexity is perfect with flavoursome first courses and barbecued meat, games, spare lamb rib in pistachio crust.



Designation: DOC Montepulciano d'Abruzzo

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: first ten days of October

Vinification: long maceration on the skins for 45 days

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in concrete vats for 6 months, in French and Slavonian oak tonneau (20% first-passage oaks and 80% second-passage) for 8 months and in bottle for 4 months

Cellarability: 10 years

Bottles: 3 lt - 1,5 lt - 750 ml



Colle Maggio

CERASUOLO D'ABRUZZO DOC



Cerasuolo d'Abruzzo "Colle Maggio" is the ideal compromise between structure and freshness, achieved with off-the-skins vinification of exclusively Montepulciano d'Abruzzo grapes.

The vineyards are located on Colle Maggio hillside, in Villamagna, at about 180 metres above sea level, with perfect southward exposure. The training system preferred is the Abruzzo pergola, and yields are kept at about 120 quintals per hectare.

Clusters are picked by hand and collected in small wooden crates, packed with dry ice which leads to a rapid temperature drop precisely in the vineyard, maintaining the perfumes typical of the grapes.

In the cellar the bunches are soft crushed as for white winemaking, and the must is separated from the skins after 8 hours to obtain the peculiar cherry-pink hue, characteristic of this wine. The name "cerasuolo", in fact, comes from the dialect word "cerasa", meaning "cherry". The next step is a quick fermentation at controlled temperature.

In true Torre Zambra tradition, the wines spend two months in stainless steel vats and two in the bottle, to bring forth the freshness and the brilliant rosé colour, as well as an ample sensory profile that ranges from cherry to plum.

Cerasuolo's fragrance and flavour make it a perfect partner for a wide range of foods, from aperitifs to pizza and from fish to meat; to try with fish crudités and delicate seafood first courses.

Designation: DOC Cerasuolo d'Abruzzo

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: first ten days of October

Vinification: cold maceration; soft pressing of the skins

Fermentation: 14 days in stainless steel tanks at 14 - 16 °C

Ageing: on fine lees, in steel vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml



Colle Maggio

PECORINO - ABRUZZO DOC

Torre Zambra was one of the first Abruzzo wineries to wager on the renaissance of this heirloom vine, creating the Pecorino “Colle Maggio”. The real origins of Pecorino are a mystery, although legends say its name comes from the fact that in ancient times the vines growing on Abruzzo mountains were the favourite snack for sheeps (“pecora” in Italian). A number of researchers believe the cultivar to be related to “Greco”, of Greek origin, which later spread around the Campania region and other areas of southern Italy.

All Torre Zambra vineyards are located at about 200 metres of altitude on limestone and clay soils, with perfect south-east aspecting combined with per-hectare yields of 120 quintals to guarantee the tanginess and structure of the wines. The harvest, which takes place during the second ten days of September, ensures perfect ripeness and development of the clusters, bathed in sunshine for the highest number of hours a year.

Maceration at very low temperatures for 24 hours in steel tanks is followed by two months in steel vats and two in the bottle, respecting the winery tradition. The Pecorino is brilliant straw yellow with a subtle nose of citrus notes, lemon to the fore, with a touch of pineapple. At the palate a crisp, balanced and truly lingering aromas of lychees and citrus fruit can be perceived.

This is the perfect wine to serve with “brodetto” fish soup, or with fresh cheeses. The more daring will want to experience the match with white meats and delicate first courses.

Designation: DOC Abruzzo

Varietal: 100% Pecorino

Training System: spurred cordon rows

Yield per Hectare: 120 quintals

Harvest Period: second ten days of September

Vinification: cold maceration; soft pressing of the skins

Fermentation: 20 days in stainless steel tanks at 13 - 16 °C

Ageing: on fine lees, in steel vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml



Colle Maggio

PASSERINA - ABRUZZO DOC



Passerina “Colle Maggio” is the most recent success in Torre Zambra’s endeavour to revive Abruzzo’s precious native heirloom cultivars. The essence of Villamagna’s dependable hill terroir finds a powerful voice in this monovarietal white made out of Passerina grapes.

The vineyards are on the slopes of Colle Maggio hill, in Villamagna, about 200 metres above sea level and with perfect south-east exposure.

Yield per hectare are around 120 quintals, on limestone and clay soils that imbue the wines with their minerality and longevity. Manual picking guarantees that only the clusters at the best stage of ripeness make their way to the wooden crates.

The grapes are cold-macerated for 24 hours and soft-crushed, then the wine matures for two months in steel vats and for two months in the bottle, in true winery tradition, emerging an elegant, intense, brilliant straw yellow.

The fresh, elating nose shows hints of Granny Smith and citrus fruit, while the mouth echoes the freshness, combined with a perfect roundness, with a balanced sensory profile also vaunting a pleasing tanginess. Pair with fish dishes, shellfish and white meat.

Designation: DOC Abruzzo

Varietal: 100% Passerina

Training System: spurred cordon rows

Yield per Hectare: 120 quintals

Harvest Period: first ten days of September

Vinification: cold maceration; soft pressing of the skins

Fermentation: 20 days in stainless steel tanks at 14 - 16 °C

Ageing: on fine lees, in steel vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml



Colle Maggio

TREBBIANO D'ABRUZZO DOC



Trebbiano d'Abruzzo "Colle Maggio" comes from a native heirloom vine that is the perfect example of how to exploit a terroir, a winemaking process whose mission is total quality. For many years the vine was misunderstood by critics and confused with the Tuscan cultivar, but Trebbiano d'Abruzzo now stands as one of the best expressions of the gentle Abruzzo hills.

Torre Zambra vines are at about 160 metres above sea level, with southward exposure, and yields never exceeding 120 quintals per hectare. The training system for achieving the best quality is the Abruzzo pergola.

Clusters are selected directly during harvest and collected in small wooden crates, packed with dry ice which brings about a rapid temperature drop and fixes aromas, priming grapes for vinification and subsequent maturation in stainless steel vats for about two months, followed by two months in the bottle.

Cold maceration and the soft crushing of the berries ensure to obtain a brilliant straw yellow wine, with a good fragrance that perfectly reminds the characteristics of our territory: at the nose is fruity and clean, with small white flowers aromas and a touch of mineral in the finale. The mouth recalls the freshness and an amazing structure, giving an harmonious and balanced wine. Trebbiano d'Abruzzo gives its best when paired with fish dishes, shellfish and white meat.

Designation: DOC Trebbiano d'Abruzzo

Varietal: 100% Trebbiano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 120 quintals

Harvest Period: last ten days of September

Vinification: cold maceration; soft pressing of the skins

Fermentation: 20 days in stainless steel tanks at 14 - 16 °C

Ageing: on fine lees, in steel vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml



Madia

MONTEPULCIANO D'ABRUZZO DOC

Montepulciano d'Abruzzo "Madia" is a perfect example of a traditional Abruzzese wine. The deep, intense pitch black hue, with its typical purplish glints, is due to Montepulciano grapes, rigorously selected on the hills of Villamagna, Abruzzo, at an altitude of about 200 metres. The unique south-west aspecting of the vines and the limestone and clay soils, together with a lucky position between seas and mountains, and yields per hectare kept under 140 quintals, guarantee the excellent structure and the good organoleptic complexity of this enjoyable red wine. The grapes are picked in the first ten days of October, and consequently the maceration in steel tanks at controlled temperature allows to extract the color from the skins. The wine then matures for a year in steel vats, and after the refinement continues for three months in the bottle.

Ruby red color, with purplish glints. The clean nose profile shows berry fruits scents and jam aromas, with hints of violet and bitter liquorices in the finale. The wine is supple and warm, well-balanced, firm and pleasantly lasting in the mouth. It is an ideal food wine, perfect to pair with a wide range of dishes, easily drinkable and enjoyable every day.



Designation: DOC Montepulciano d'Abruzzo

Varietal: 100% Montepulciano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 140 quintals

Harvest Period: first ten days of October

Vinification: maceration on the skins

Fermentation: in stainless steel tanks at 28 - 30 °C

Ageing: in steel vats for 12 months and in bottle for 3 months

Cellarability: 5 years

Bottles: 750 ml - 375 ml



Madia

CERASUOLO D'ABRUZZO DOC



Cerasuolo is the unique rosé wine you can taste in Abruzzo, pure expression of this region and of its people, particularly appreciated in summertime as a good compromise between the freshness of a white wine and the structure of a red. The name “Cerasuolo” comes from the dialect word “cerasa” (“cherry”), because of the colour, the nose and the taste that this wine will offer; the Montepulciano d’Abruzzo grapes it is made out of are strictly selected from our vineyards in Villamagna, Abruzzo, where the limestone and clay soils, an amazing temperature change also due to the special position between mountains and sea, and yields per hectare kept under 140 quintals guarantee the quality of this enjoyable rosé wine. The grapes are picked in the first ten days of October, and are immediately cooled down to keep their organoleptic characteristics. Once in the cellar, they stay for a limited time with the skins, and consequently the fermentation continues in steel tanks at controlled temperature for two months and in the bottle for one month.

The particular brilliant cherry colour is due to the Montepulciano d’Abruzzo grape, which generously releases its intensity through the skins even though it spends a very short time with the must before this continues its fermentation as a white wine. The clean nose profile reveals fresh red fruits scents, especially cherry, with hints of strawberries and plum. Its special balance between freshness and complexity allows the Cerasuolo d’Abruzzo “Madia” to be the perfect match for an amazingly wide selection of food, from pizza to pasta and meat.

Designation: DOC Cerasuolo d’Abruzzo

Varietal: 100% Montepulciano d’Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 140 quintals

Harvest Period: first ten days of October

Vinification: soft crushing and pressing

Fermentation: in stainless steel tanks at 14 - 16 °C

Ageing: in steel vats for 2 months and in bottle for 1 month

Cellarability: 2 years

Bottles: 750 ml



Madia

TREBBIANO D'ABRUZZO DOC



Result of a native vine from Abruzzo, Trebbiano d'Abruzzo is one of the most known wines from our region, being (second only to Montepulciano d'Abruzzo) the more requested outside our borders. For many years the vine was misunderstood by critics and confused with its Tuscan namesake, but during the latest years it has being re-evaluated as a wine purely expressive of our territory. In order to enhance at the best this cultivar, Torre Zambra decided to use the traditional training system of Abruzzo pergola, which offers shelter to the grapes from the burning summer sun giving them, at the same time, the ventilation and space necessary to grow luxuriant. The vineyards are located at about 130 metres above sea level, south exposed, and yields per hectare always kept under 140 quintals.

Clusters are selected accurately during the harvest in late September, and, when they reach the cellar, are soft-crushed and pressed at cold temperature, in order to keep all the perfumes coming from the vineyard; then they continue the fermentation in stainless steel tanks at controlled temperature and the wine matures in steel vats for about two months, followed by another month in the bottle.

Trebbiano d'Abruzzo "Madia" presents a typical clear straw yellow, with a good fragrance that perfectly reminds the characteristics of our territory: at the nose is fruity and clean, with small white flowers aromas and a touch of bitter almond scent. In the mouth is fresh and perfectly balanced, with citrus notes and exotic fruits; very enjoyable with a wide range of foods, easily drinkable for an everyday use.

Designation: DOC Trebbiano d'Abruzzo

Varietal: 100% Trebbiano d'Abruzzo

Training System: Abruzzo pergola

Yield per Hectare: 140 quintals

Harvest Period: third ten days of September

Vinification: soft crushing and pressing

Fermentation: in stainless steel tanks with temperature control

Ageing: in steel vats for 2 months, in bottle for 1 month

Cellarability: 2 years

Bottles: 750 ml - 375 ml



ITALIA



Abruzzo



Mare Adriatico

Pescara

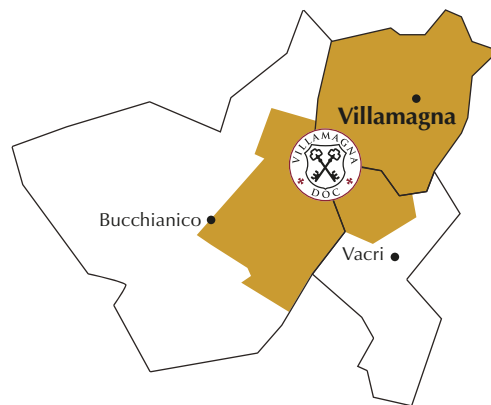
Chieti

Villamagna

↙ Roma



Production area Villamagna DOC



Villamagna

Bucchianico

Vacri

Contacts

TORRE ZAMBRA S.r.l.

Viale Regina Margherita, 24

66010 Villamagna · Chieti · Abruzzo · Italia

Tel. +39 0871 300917 · Fax +39 0871 301142

www.torrezambra.it · info@torrezambra.it

De Cerchio family
has been producing wine in Villamagna
since 1961



TORRE ZAMBRA
VILLAMAGNA

www.torrezambra.it