

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

