

ROSSO

Terre di Chieti IGP
Passito

PRESENTATION

Rosso Terre di Chieti IGP Passito from 100% Montepulciano, crafted through extended skin maceration to enhance phenolic richness and color depth, followed by temperature-controlled fermentation and full malolactic conversion in stainless steel, then aged in tonneaux to refine its structure.

It displays an intense carmine red color with violet reflections, vivid and concentrated.

The nose is broad and precise, driven by ripe and jammy fruit, layered with refined spicy nuances and subtle vegetal hints that add complexity without compromising stylistic elegance, while delicate floral notes enhance finesse.

On the palate, it is full-bodied and enveloping, with dense yet polished tannins and marked roundness supporting a measured sweetness; balanced acidity provides lift and drinkability, counterbalancing a significant but well-integrated alcohol level.

The finish is long, warm, and coherent, with persistent fruit and spice, expressing a style focused on elegance and freshness rather than sheer power.



GRAPES

➤ 100% Montepulciano d'Abruzzo

TERROIR

A dynamic landscape where Adriatic influences meet the cooling currents of the Apennines, shaping a vibrant microclimate that governs ripening and concentration; clay-limestone soils provide structure and water retention, while intense light and constant ventilation preserve aromatic purity and integrity, defining a wine of authentic, poised character.

FERMENTATION

25-days long submerged cap fermentation with several pump-over into the lap.

AGEING PROCESS

Refined in tonneaux and barrique.

ROSSO

Terre di Chieti IGP Passito

CHARACTERISTICS

COLOUR AND SHADES

Intense carmine red color with violet reflections.

TEMPERATURE OF SERVICE

18°C.

CORK

Neutrocork (Amorim)

MATCHING

Pairs well with braised meats, game, grilled red meats, and aged cheeses; suitable with spiced dishes or reduction-based preparations.

ANALYSIS

ACIDITY : 5,50 gr/lit

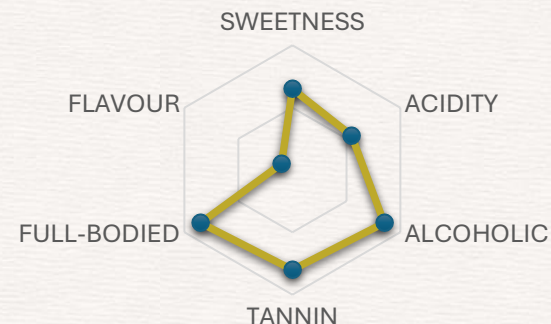
PH : 3,52

SUGAR RESIDUAL : gr./lit.

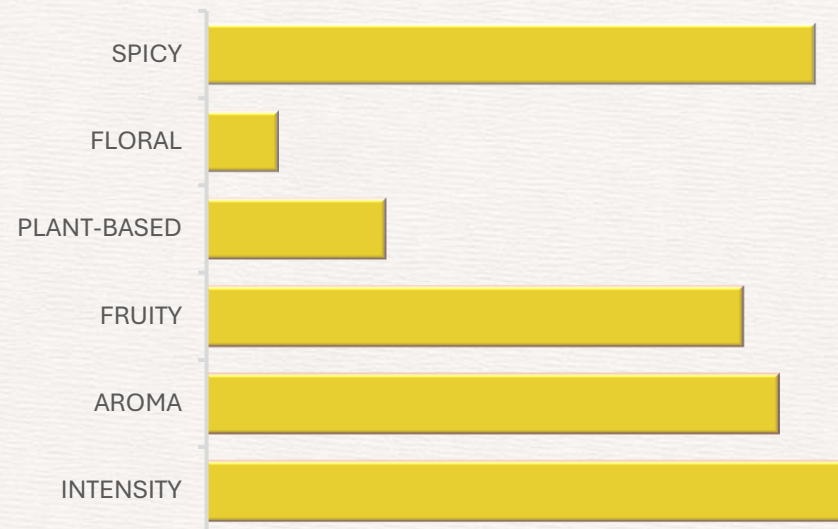
ALCOHOL BY VOLUME : 15,59,200% vol.



TASTING NOTES



OLFACTORY NOTES



ROSSO

Terre di Chieti IGP Passito

PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Bordolese Decò Medium) - 1650 g

CASES/BOTTLES FOR PALLET

90 / 540

CASE DIMENSIONS

Base 30,5 x 26 cm - height 18 cm

CASE GROSS WEIGHT

10,35 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 180cm

PALLET GROSS WEIGHT

950 Kg

BOTTLE EAN CODE

8034125521586

CASE EAN CODE

8034125521678



AWARDS

ANNUARIO "MIGLIORI VINI D'ITALIA"

✓ 2025 - 94 points

ASIA WINE TROPHY

✓ 2025 - GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

✓ 2025 - SILVER MEDAL