



DIVERSITAS



## Cultivating Diversity

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Abruzzo is a masterpiece of Biodiversity. It has been estimated that up to 75% of Europe's animal and plant species are safeguarded throughout the parks, mountain ranges and 130 km of pristine coastline of the region. With almost 40% of the territory being designated as protected or as a national park (the highest percentage in Europe), the whole area is basically a giant natural reserve.



## Montepulciano d'Abruzzo DOC

## LA LEPRE

Lepus Corsicanus

The Italian hare is found in the Central-Southern part of Italy, inhabiting both mountainous and coastal areas. Unfortunately, hunting has created various threats to the free-ranging hare populations in Italy due to popularity and the frequent use of restocking for hunting purposes.



Montepulciano



18°C



6 Months in 34hl



Color: intense ruby-red color with violet undertones. Fragrance: bouquet of ripe red fruit. Taste: rich in fruit, lively, elegantly framed by oak spices.



A juicy Montepulciano that matches superbly lamb, pork, and seasoned cheeses.



## Sangiovese Terre d'Abruzzo IGP

## IL LUPO

Canis Lupus Italicus

Apennine wolves adapt themselves very well to the Abruzzo parks diverse environments, such as woods and grasslands, and to different altitudes. The wolf's most typical and fascinating call is the howling, which serves the purpose of signalling the wolf's presence as well as of calling the other pack members.



Sangiovese



18°C



3 Months in 34hl



Color: intense ruby-red color with violet undertones. Fragrance: bouquet of ripe red fruit. Taste: rich in fruit, lively, elegantly framed by oak spices.



A vibrant Sangiovese that complements cured meats, poultry, stews, and fresh cheeses.



## Cerasuolo d'Abruzzo DOC

## LA VOLPE

Vulpes Vulpes

The fox family includes 12 different species, including the gorgeous red fox, the most widespread wild mammal in the world. This species exists in our country and with a large population only in Abruzzo. Finding food is not always easy, so this carnivore is constantly patrolling its territory.



Montepulciano



10°C



Stainless steel vats



Color: brilliant light ruby-red color. Fragrance: raspberry, blackberry cherry and red fruit. Taste: complex red fruit notes paired to a pleasant acidity.



Superb in the spring months with refreshing aperitif, light salads, and marinated white meats.



Decorino  
d'Abruzzo DOC

L'ORSO

Ursus Arctos Marsicanus

The Marsican brown bear is the symbol of the Abruzzo National Park. It is a subspecies, which is genetically different from alpine bears, and is thus endemic to Central Italy. Recent scientific researches have estimated a population of about 50 individuals within the park territory and surrounding areas.



Pecorino



10°C



Stainless steel vats



Color: brilliant pale straw. Fragrance: bouquet of white pulp fruit. Explosive flavors of ripe pear, renetta apple, ginestra flowers and jasmine. Taste: gentle and refreshing acidity.



Superb with gently grilled fish, vegetable tempura, oysters, stuffed mussels and sushi.



Pinot Grigio  
Terre d'Abruzzo IGP

IL POLPO

Octopus Vulgaris

The octopus is considered one of the most intelligent invertebrates. It has been demonstrated that the common octopus has the ability to learn when subjected to learning tests by association and by observing other specimens of the species. It is present throughout the sun-drenched Adriatic Sea.



Pinot Grigio



10°C



Stainless steel vats



Color: pale straw with light green hues. Fragrance: bouquet of white fruits, ripe golden apples and pears. Taste: refreshing ripe apple and peach notes with a gentle acidity.



Superb in the spring months with light salads, raw seafood of all types, and grilled fish.



Trebbiano  
d'Abruzzo DOC

## LA TARTARUGA

Testudo Hermannii

Abruzzo serves as a vital turtle conservation hub across terrestrial and marine environments to endangered Hermann's tortoises in its national parks and loggerhead sea turtles in the Adriatic sea. This dual terrestrial-marine approach makes Abruzzo essential to Mediterranean turtle conservation strategies.



Trebbiano Abruzzese



10°C



Stainless steel vats



Color: brilliant pale straw. Fragrance: bouquet of citrus fruits with ripe apple and peach notes. Taste: gentle and refreshing acidity, with mineral intensity.



Superb in the summer months with seafood-based dishes, oysters, sashimi, light pasta salads and Italian Caprese salads.



Passerina  
d'Abruzzo DOC

LA FARFALLA

Papilionoidea

With over 289 butterfly species, Italy is considered Europe's "butterfly paradise". Thanks to its geographic location and diverse habitats, Abruzzo is a biodiversity hotspot for butterflies, which play a vital role in pollination and testify to the ecological purity and environmental health of the region.



Passerina



10°C



Stainless steel vats



Color: pale straw. Fragrance: bouquet of exotic florals and sweet spices linger through the long and edgy finish. Taste: burst of citrus-tinged acidity and tart orchard fruits, taking on a more tropical feel toward the close.



Superb in the summer months with seafood stews, grilled octopus, tagliolini with squid.







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