



ABOUT

Started in the 1970s by Mario Zaccagnini, today the property is owned and worked by Mario's daughter, Rosella. She has further developed the farm and continues to implement Mario's dream with the same passion, scrupulosity and tenacity. Today the winery consists of 75 hectares of vineyards and olive trees. The entire farm is cultivated using sustainable methods, with part of the property certified organic farming.



DIRECT IMPORT



EXCELLENT PRICE TO
QUALITY RATIO



TRUE TO VARIETAL



The Verdicchio Specialist

Verdicchio dei Castelli di Jesi Classico Superiore "Cima Signoria"



Varietal(s): Verdicchio
Origin: Marche, Italy
Case Size: 12/750ml **Barcode:** 8015377110018
Vinification: Enologist: Vittorio Fiorelli Aged on the lees, no oak Hand Harvested
Of Note: Practicing Organic and Sustainability
Analysis: Alc: 13.5% R/S: 3g/l T/A: 6g/l pH: 3.2 SO2:35
Tasting: Intense straw yellow in color with elegant hints of acacia and field flowers on the nose. Gentle, soft, intense and long lasting flavors. Pair with fish, shell fish and white meats

Montepulciano d'Abruzzo



Varietal(s): Montepulciano
Origin: Abruzzo, Italy
Case Size: 12/750ml **Barcode:** 8015377220083
Vinification: Enologist: Vittorio Fiorelli Aged on the lees, aged in oak, hand harvested
Of Note: Practicing Organic and Sustainability
Analysis: Alc: 14% R/S: 0g/l T/A: 5.2g/l pH: 3.35 SO2:30
Tasting: Ruby red in color with notes of ripe red fruits and spices. Full-bodied, structured and persistent. Pair with meat-based main courses.