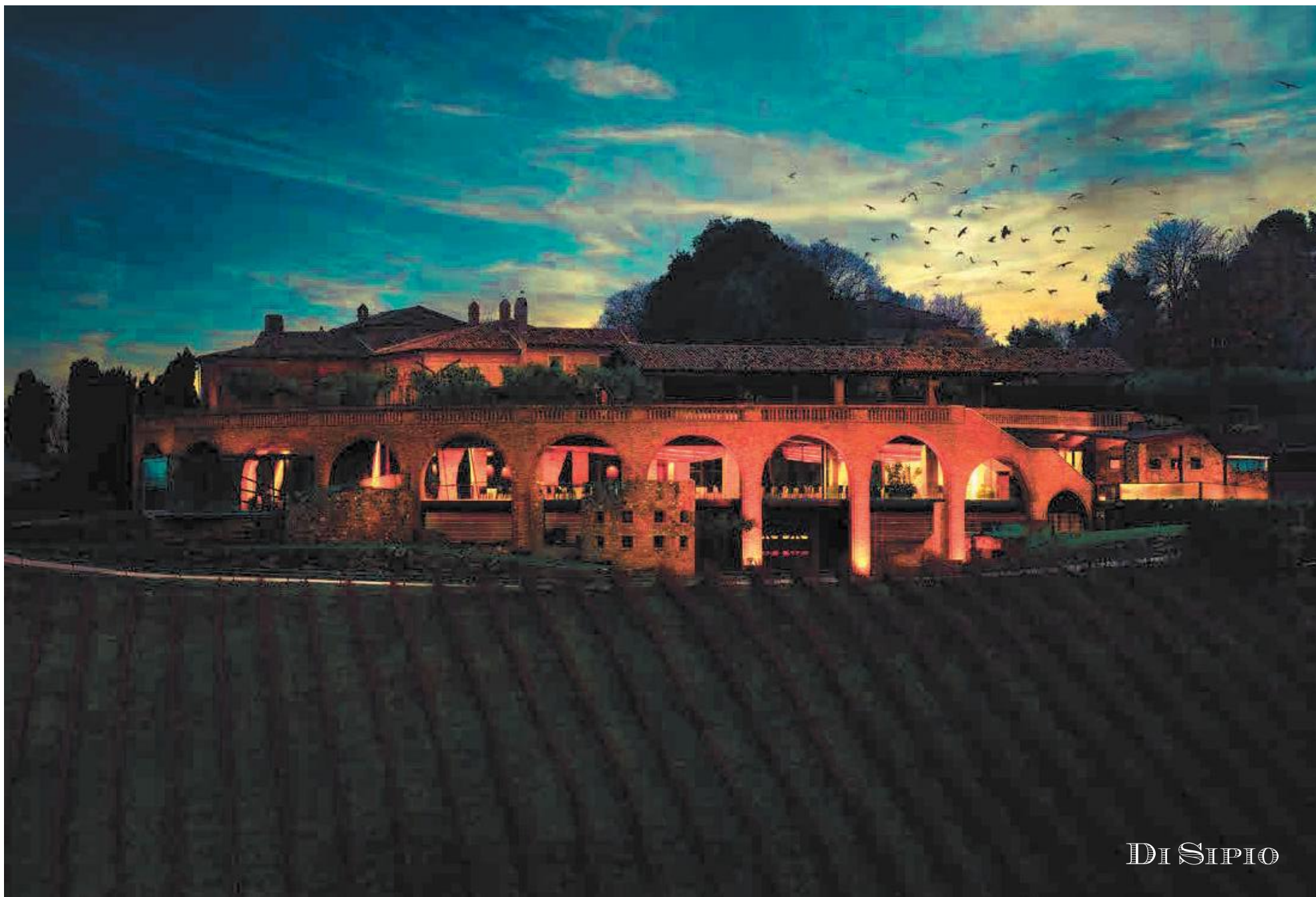




DI SIPIO



DI SIPIO



## DI SIPIO

### NICOLA DI SIPIO RECEIVES THE TITLE OF CAVALIERE DEL LAVORO

The Cavalieri del Lavoro are business men and women decorated with the Ordine al “Merito del Lavoro” (Order of Merit for Labour) by the President of the Italian Republic. The title “Cavaliere del Lavoro” is recognition for results obtained in the world of business, the creation of development and jobs but above all for the commitment to ethical and social responsibility aimed at improving living and working conditions in Italy.





DI SIPIO

FROM THE VINEYARD TO THE GLASS,  
THE WHOLE CHAIN IS CARED  
IN EVERY DETAIL: THE COLLECTION  
OF SOLELY INTACT AND SELECTED  
GRAPES, THE DESTEMMING,  
THEY ARE ONLY THE FIRST STEPS  
OF A LONG AND FASCINATING  
PROCESS, PLEDGE OF QUALITY.





## DI SIPIO

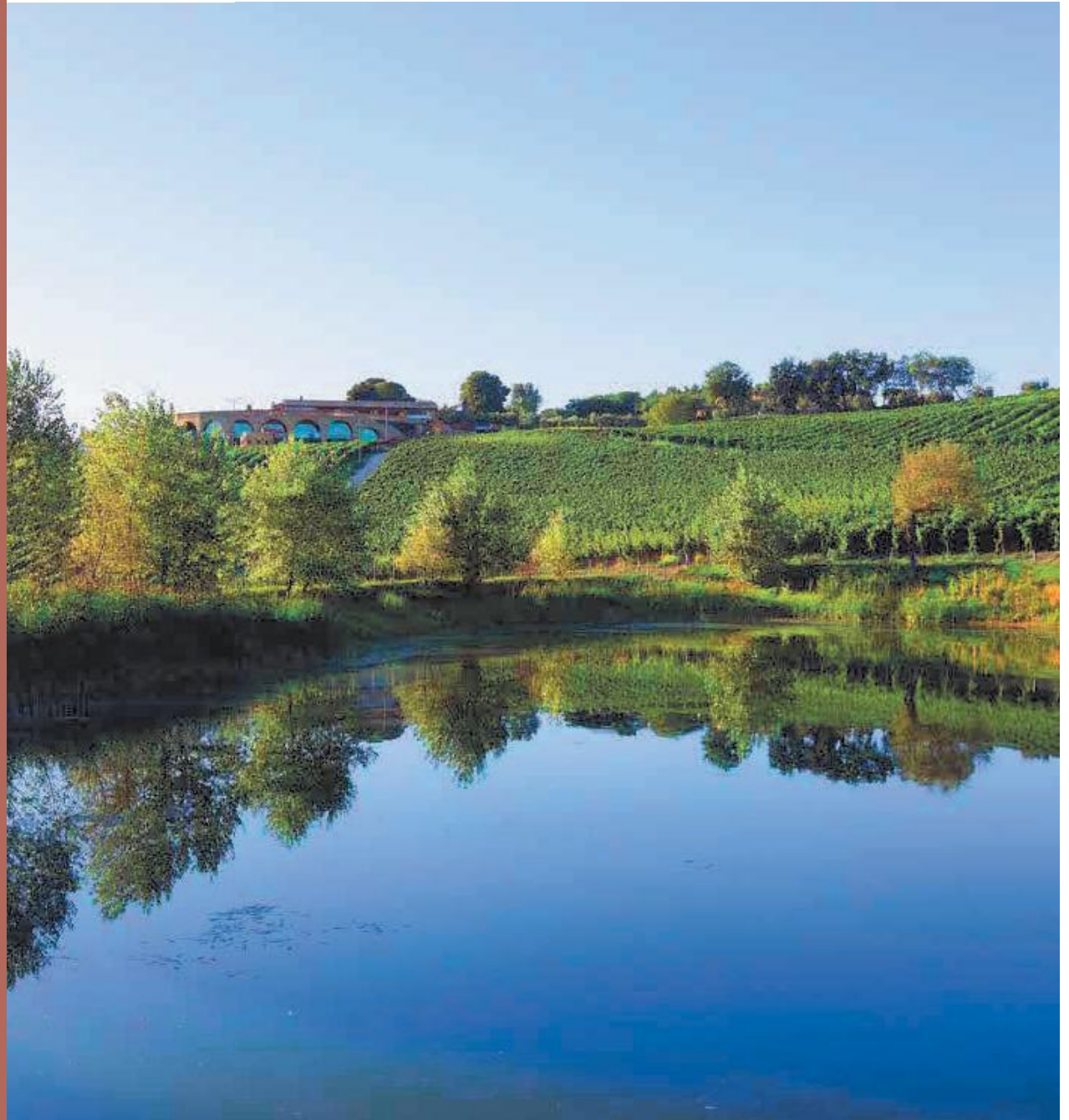
DI SIPIO'S VINEYARDS RISE  
IN RIPA TEATINA,  
LANDS CULTIVATED FROM FATHER  
TO SON, MARKED BY A DEEP BOND,  
A REACHED DREAM,  
IN SEARCH OF CONTINUOUS  
NEW ACHIEVEMENTS.

A TERRITORY KNOWN  
BY THE DI SIPIO FAMILY IN ITS  
EVERY HIDDEN CORNER,  
AN ESTATE OF UNCONTAMINATED  
70 HECTARES CULTIVATED  
IN ORGANIC REGIME,  
GRAPE HARVESTS THAT SEE  
THE SUCCESSION  
OF GENERATIONS AMONG  
THE ROWS.



## DI SIPIO

THE WINERY IS IN THE HEART OF THIS ESTATE, A TEXTURE BASED ARCHITECTURE PERFECTLY INTEGRATED IN THE LANDSCAPE. GLIMPSES OF ABRUZZO WITH ENDLESS HORIZONS ON THE ADRIATIC SEA: A LAKE, VINEYARDS, OLIVE GROVES, FIELDS OF WHEAT AND SUNFLOWERS.







## DI SIPIO

OUR CELLAR IS THE MIRROR OF A SUPPLY CHAIN THAT WITNESSES A MANIACAL CARE OF EVERY STEP FROM THE GRAPE HARVEST TO THE BOTTLING, TO THE LABELING AND THE EVOLUTION.

WINES AND SPARKLING WINES FIND THE BEST SUITED SHELL TO THEIR NATURE IN THE VARIOUS CONTAINERS.

GLASS, STEEL AND WOOD HAVE ALWAYS EMBRACED OUR WINE TO HELP RAISE IT AND MAKE IT GROW TO BE PERFECT.





DI SIPIO

SETTEROSE

CERASUOLO D'ABRUZZO D.O.C.

GRAPES: Montepulciano

AGING: steel and bottle

ALCOHOL CONTENT: 12,5%

SERVING TEMPERATURE: 10-12°

TASTING NOTES:

COLOUR: cherry with fuchsia reflections

NOSE: dynamic and sincere, with notes of raspberry and red fruits

TASTE: it's balanced, with mineral and fresh notes



*It's Sunday morning,  
lunch with grandparents,  
grandpa Peppino gives  
grandma Elisa  
a bouquet of roses,  
grandma brings  
roses to her face,  
smells them,  
smiles,  
kisses the grandpa,  
SETTEROSE  
I feel good.*





DI SIPIO

CLASSIC LINE



### MONTEPULCIANO D'ABRUZZO D.O.C.

GRAPES: Montepulciano

AGING: steel and bottle

ALCOHOL CONTENT: 13,5%

SERVING TEMPERATURE: 16-18°

#### TASTING NOTES

COLOUR: intense ruby red wine with shades of scarlet

NOSE: strong notes of cherry and liquorice, berries and fine spices

TASTE: good structure, long taste-olfactory persistence

*An accurate extraction, from skilful and long maceration, allows the aromas to accompany the gustatory length over time supported by a vigorous structure.*

DI SIPIO

CLASSIC LINE



### PECORINO TERRE DI CHIETI I.G.T.

GRAPES: Pecorino

AGING: steel and bottle

ALCOHOL CONTENT: 13,0%

SERVING TEMPERATURE: 8-10°

#### TASTING NOTES:

COLOUR: bright straw yellow

NOSE: the captivating smell sensations unleash wild roses and tropical fruit, Mediterranean and balsamic herbs

TASTE: to the mouth it has perfectly balanced sapidity and softness. Enveloping and elegant aftertaste, full-bodied and fragrant wine

*Very good fresh and crispy, actually the Pecorino also has a pretty nice aging potential.*



DI SIPIO

CLASSIC METHOD

### BRUT ROSÈ

GRAPES: 20% Chardonnay – 80% Pinot Nero  
AGING: minimum 36 months on the yeasts  
ALCOHOL CONTENT: 13,0%  
SERVING TEMPERATURE: 4-6°

#### TASTING NOTES:

COLOUR: brilliant with golden pink nuances and fine and lingering beads  
NOSE: wild fruit notes and floral, fresh flower notes: currant, pomegranate, quince, wild rose, and lemon and artemisia flowers  
TASTE: fresh, harmonious and lingering mouth-feel

*Very fine perlage that releases elegant and complex aromas, the result of at least 36 months of permanence in the bottle on second fermentation yeasts.*



DI SIPIO

CLASSIC METHOD

### BRUT

GRAPES: 60% Chardonnay – 40% Pinot Nero  
AGING: minimum 36 months on the yeasts  
ALCOHOL CONTENT: 13,0%  
SERVING TEMPERATURE: 4-6°

#### TASTING NOTE:

COLOUR: brilliant straw yellow with fine and lingering beads  
NOSE: Fruity notes and nuances of spice blending with bread crusts in nose along with white peach, tropical fruit, cardamom and ginger.  
Finish hints of pastry flavours  
TASTE: Fresh mouth-feel, lively and elegant effervescence which accompanies the long lingering taste

*The fine and lingering beads are achieved when kept for at least 36 months in bottles containing second fermentation yeast.*

