



DI SAPIO



DI SIPIO



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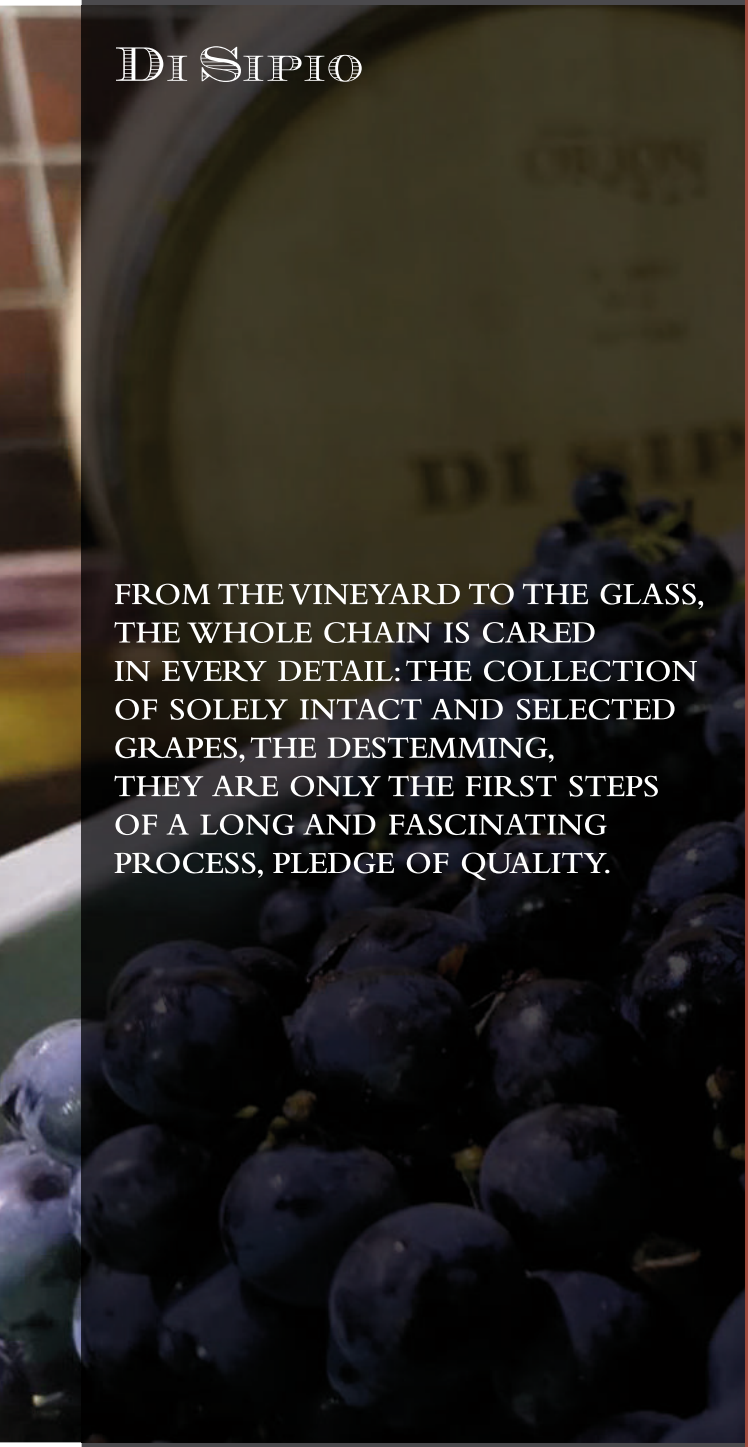
NICOLA DI SIPIO RECEIVES THE TITLE OF CAVALIERE DEL LAVORO

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.

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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.





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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.



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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.*



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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.

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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.

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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.



DI SIPIO

CLASSIC METHOD

BRUT ROSÉ

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.



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