Cantina Zaccagnini’s Tralcetto Cerasuolo D’Abruzzo DOC

scritto da Redazione Wine Meridian | 17 Agosto 2024



Tralcetto Cerasuolo d’Abruzzo Doc is born among the hills of Bolognano, in the heart of the Abruzzo region, often referred to as the “green lung of Europe” due to its rich, unspoiled natural areas. The nature trails, the rich biodiversity of fauna and flora, the ancient stone villages perched on hillsides, its agricultural and pastoral traditions and its unique and inimitable sense of time make Abruzzo a fascinating and highly appreciated destination for both Italian and international visitors.

In Bolognano, the proximity to the Adriatic Sea and the surrounding mountains create an ideal microclimate for viticulture, characterized by cool breezes and significant

temperature variations. The soils, varied due to the particular morphology of the hills, are mainly calcareous and sandy.

The wines in the “Tralcetto” line are represented by the typical vine shoot on the neck of the bottle, symbolizing the deep connection between the wine and its territory. The vine shoots are collected after the annual pruning in the region’s vineyards and are manually applied to each bottle in an ancient and artisanal gesture, highlighting the care of the women of Bolognano and bringing to the table a bit of the magic produced by these traditions. The vine shoot has become an ambassador of the territory and Abruzzo wines around the world, synonymous with quality, connection, and respect for the land.

The medium-intensity cherry pink color prepares the nose to seek out notes of fresh, juicy fruit, which promptly appear, with a dominant note of wild strawberries, accompanied by hints of pomegranate and subtle touches of aromatic herbs.

On the palate, **Tralcetto Cerasuolo d’Abruzzo Doc** impresses with its fresh and agile texture, where the acidic note blends with the savory one in a full and flavorful harmony. The overall taste is appreciated for its balance and fragrance, along with good persistence.

It is best enjoyed at a temperature between 12° and 14°C: its versatility allows it to pair excellently with appetizers, pasta dishes with sauces, and cheeses; it also pairs elegantly with a seafood soup or a light meat roast. Its lightness makes it perfect for complementing not only traditional Italian dishes but also fusion and ethnic cuisine, as well as international gastronomic influences.

Tralcetto Cerasuolo d’Abruzzo Doc is designed for consumers who want to explore the tradition of Italian wines and challenge it with imaginative and unusual pairings, as well as

for those looking for the ideal companion for fresh and enjoyable occasions, starting from an aperitif. It can move with great ease in both the B2C and B2B Horeca markets of more demanding and evolved wine countries, such as the United Kingdom, the USA, and Northern Europe.

Cerasuolo d’Abruzzo has steadily gained significant market recognition over time. In 2010, it earned DOC status. Zaccagnini was among the first wineries to produce Cerasuolo d’Abruzzo, which has become one of the icons of the regional production.

Company Profile

Founded in 1978, **Cantina Zaccagnini** has grown from a small local business to a prominent player in the Italian wine scene. Its philosophy is based on meticulous attention to every stage of the production process, from grape selection to winemaking, ensuring high-quality standards.

The company’s mission is not only to produce wines that meet market expectations but also to express the true essence of the Abruzzo territory through every bottle, with a strong commitment to environmental health.

The focus on sustainability is not an accessory element but one of the pillars of Zaccagnini’s identity. The construction of its cellars was designed to minimize environmental impact, using eco-compatible materials and high-efficiency energy systems.
Today, Zaccagnini produces about 6 million bottles annually, exporting to key markets worldwide.
At the conclusion of a virtuous history marked by success and constant innovation, particularly in 2023, a few years after celebrating its 40th anniversary, **Cantina Zaccagnini** became part of the **Argea Group**.

CANTINA ZACCAGNINI

C.da Pozzo – Bolognano, Pescara – Italy
+39 085 8880195 – info@cantinazaccagnini.it
https://www.cantinazaccagnini.it/



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 2021/2115
CAMPAIGN FINANCED ACCORDING TO EU REG N. 2021/2115