Cantina Zaccagnini’s Tralcetto Montepulciano D’abruzzo DOC

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Tralcetto Montepulciano d’Abruzzo DOC arises from the hills of Bolognano, in the heart of the Abruzzo region, often referred to as the “green lung of Europe” for the richness of its untouched natural areas. The region’s nature trails, its diverse wildlife and vegetation, ancient stone villages, agricultural and pastoral traditions, and its unique perception of time make Abruzzo a fascinating destination highly appreciated by both Italian and international visitors.

In Bolognano, the proximity to the Adriatic Sea and the surrounding mountain ranges create an ideal microclimate for viticulture, characterized by cool breezes and a marked temperature difference between day and night. The soils,

diverse due to the unique morphology of the area’s hills, are predominantly calcareous and sandy.

The wines from the “Tralcetto” line are distinguished by the iconic vine shoot tied around the neck of the bottle, symbolizing the deep connection between the wine and the land. The vine shoots are collected after the annual pruning in the vineyards of the region and are hand-tied to each bottle, following an ancient and artisanal gesture that highlights the care taken by the women of Bolognano. This tradition brings a touch of magic to the table. The “Tralcetto” has become an ambassador for the Abruzzo region and its wines around the world, symbolizing quality, a bond with the land, and respect for the land.

Montepulciano d’Abruzzo is the second most cultivated grape variety in Italy after Sangiovese. It received DOC (Denomination of Controlled Origin) status in 1968 and in 2003 the recognition of DOCG (Denomination of Controlled and Guaranteed Origin). It is highly appreciated both in Italy and abroad, thanks to its excellent quality/price ratio.
The grapes of Montepulciano, a vigorous and resilient variety, representative of this region, are harvested in mid-to-late vintage.

Visually, the wine presents a deep purple-red color with violet reflections, and its body is already evident upon visual inspection; on the nose, it opens with an intense bouquet dominated by notes of ripe red fruits, such as cherries and raspberries, accompanied by subtle spicy hints of white pepper. On the palate, it has a vibrant structure and medium body.
Tralcetto Montepulciano d’Abruzzo DOC reveals its best when served at a temperature between 14° and 16°C.
Its organoleptic characteristics make it an ideal companion for charcuterie boards, hearty meat dishes, first courses with meat sauces, vegetables, and mushrooms; it also pairs well with medium-aged cheeses.

Tralcetto Montepulciano d’Abruzzo DOC has all the right qualities to continue winning over both the B2C and B2B Horeca markets of the most demanding and wine-savvy countries, such as the United Kingdom, the USA, and Northern Europe. Thanks to its distinctive traits, this label has already earned significant accolades from wine critics: notably, it was awarded 90 points by James Suckling for the 2021 vintage.

Company Profile

Founded in 1978, Cantina Zaccagnini has grown from a small local entity into a prominent player on the Italian wine scene. Its philosophy is based on meticulous care in every phase of the production process, from grape selection to vinification, 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.

Sustainability is not an additional component but one of the pillars of Zaccagnini’s identity. The construction of their cellars was designed to minimize environmental impact, using eco-friendly materials and high-efficiency energy systems.
Zaccagnini currently produces around 6 million bottles annually, exporting to major markets.
In the course of its virtuous history, marked by success and constant innovation, and in particular in 2023, a few years after celebrating its 40th anniversary, Cantina Zaccagnini became part of the Argea Group.

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