

San Clemente Trebbiano d'Abruzzo DOC: the subtle strength of a native voice

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Cantina Zaccagnini's San Clemente Trebbiano d'Abruzzo DOC redefines this ancient grape, showcasing its depth and finesse from the sunlit Casauria valley. A symbol of regional vitality, the wine embodies sustainable viticulture and quality. It presents vibrant aromas, a rich palate, and dynamic freshness, proving Trebbiano's rediscovered expressive power.

Trebbiano is **one of the oldest and most widespread white grape varieties in central Italy**, and in Abruzzo it has found one of its most expressive terroirs. Adaptable and resilient, it has long been the backbone of the region's white wine production. While historically considered a humble variety, in recent

decades Trebbiano has undergone a renaissance, showing that—when cultivated with care and low yields—it can deliver surprising depth and finesse.

In this regional rebirth, Cantina Zaccagnini plays a pivotal role. The winery has become a symbol of the region's agricultural, social and cultural vitality, and has helped reshape the identity of Abruzzo wine through a contemporary lens. More than a producer, Zaccagnini acts as a bridge between past and future, grounding innovation in respect for the land. Situated among the scenic hills of Bolognano, the winery is recognized as a benchmark for Abruzzo. Its aesthetic choices, rooted in natural harmony and artistic vision, and its deep ties with the territory make it a true ambassador of regional values. Since its founding, Zaccagnini's evolution has been guided by a coherent philosophy: to **combine sustainable viticulture, storytelling, and uncompromising quality**. This vision has led the winery to be present in over 40 countries, without ever losing its intimate bond with the landscape and culture of its origins.

This vision is embodied in the San Clemente Trebbiano d'Abruzzo DOC, a wine that carries the name of the iconic San Clemente Abbey in Casauria—one of Italy's most important **medieval landmarks**. The grapes come from the San Clemente vineyard, a single estate parcel located in the heart of the Casauria valley. The soils here are medium-textured with a tendency toward clay, and the southwest exposure benefits from constant breezes and pronounced temperature shifts between day and night, ensuring aromatic purity and complexity. The vines are managed using integrated pest control and sustainable practices. Yield per vine is deliberately kept low to enhance quality, and harvesting is done manually between late September and early October.

In the cellar, the best Trebbiano grapes are crushed in an oxygen-free environment to preserve their integrity. The resulting must undergoes cold settling for 7 days, followed by

temperature-controlled fermentation lasting 10 days. The wine then rests on its fine lees in stainless steel for at least six months, adding texture and structure. In the glass, the wine displays a vibrant straw yellow hue with golden highlights. The nose is intense and inviting, with aromas of ripe white-fleshed fruit and floral nuances. On the palate, it is **rich and layered**, balancing a creamy mouthfeel with a dynamic freshness and lingering finish. Ideal with seafood starters, fish-based pasta dishes and flavorful white meats, San Clemente Trebbiano d'Abruzzo captures the potential of a variety often underestimated and now rediscovered in all its expressive power.

Key points

- **San Clemente Trebbiano d'Abruzzo redefines the grape's elegance.**
- **Cantina Zaccagnini leads Abruzzo wine's contemporary rebirth.**
- **Single vineyard grapes ensure aromatic purity and complexity.**
- **Sustainable practices and low yields enhance wine quality.**
- **The wine offers ripe fruit, floral notes, and a fresh finish.**



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