

Terramata by The Wine Net: the collective story of Italian cooperative wine

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The Wine Net, a network of six Italian cooperative wineries, unveils Terramata—a collective brand showcasing premium wines from Piedmont, Tuscany, Campania, Veneto, Sicily, and Abruzzo. Representing shared values of sustainability and territorial excellence, Terramata features at international trade fairs with diverse appellations and a unified commercial strategy under coordinator Abele Casagrande.

The Wine Net is a network formed by six Italian cooperative excellences with the goal of tackling markets together without renouncing their corporate identity; prestigious appellations, a range of labels representing different production styles and market areas, and management that has understood the

importance of working as a team: these are its assets.

Over the years, the Network has consolidated its presence abroad with the aim of strengthening existing relationships in key markets and exploring new opportunities together. Today, The Wine Net is a credible, structured, and reliable partner for buyers, importers, and international operators. An important role in this journey has been played by the recent introduction of a single commercial coordinator, Abele Casagrande, who works in harmony with the internal structures of individual cooperatives to promote and give continuity to common initiatives.

Within this strategic framework sits the collective brand Terramata, which was created to tell, in a single narrative, the shared values of the six production entities: sustainability, solidarity, valorization of work, social responsibility, and love for the territory.

Terramata is not a simple commercial claim but a unified voice that tells the market about the Italian roots represented in the network. The line was officially presented at last Vinitaly, and made its debut in international markets, proving to be a tool of strong recognition in foreign markets, with an immediately identifiable narrative coherent with the system philosophy proposed by the Network.

From Piedmont, Tuscany, Campania, Veneto, Sicily, and Abruzzo, these are the Terramata labels that The Wine Net presents for the upcoming trade fair season:

CVA Canicattì presents a Grillo DOC Sicilia, born from the silty-sandy soils of the Agrigento area, at an altitude between 200 and 600 meters above sea level. A well-structured white wine that alternates aromas of hay and yellow flowers, like mimosa and chamomile, which blend with ripe fruity notes of apple and exotic fruit, with clear notes of fresh Mediterranean aromatic herbs: a sure successful pairing with

the island's vast gastronomic tradition based on rich and imaginative fish dishes, as well as with a spiced fish couscous.

Also from CVA Canicattì, the red IGT Terre Siciliane, a blend of Sicilian native grape varieties, born from a brief on-vine withering compared to full ripeness, for an aromatic concentration found both on the palate and in the mouth, with hints of ripe red fruit and spices. Its characteristic note is elegance, accompanied by softness; the best moment to surrender to its suggestions is during aperitivo, where it excellently accompanies fresh cured meats and soft cheeses.

Colli del Soligo enters the Terramata line with Prosecco Treviso DOC Extra Dry. Greenish yellow in appearance, it releases a bouquet of pear and apple, with hints of lavender and delicate herbaceous notes. Its freshness is in perfect harmony with its softness, while a savory note emerges on the finish, making it intriguing. Perfect for accompanying finger food and fish dishes; interesting pairing with international cuisine dishes such as a sushi roll or fish & chips.

The Valdobbiadene Prosecco Superiore DOPG Extra Dry also enriches the Terramata range. The winery focuses once again on the sugar concentration of extra dry, for its versatility and its ability to complete with great class the dishes of an increasingly global cuisine. Ripe fruity and floral notes accompany the sip, with a citrusy freshness balanced by soft nuances and a savory finish. It plays its best role at aperitivo, paired with fried vegetables, seafood salads and other fish dishes, marrying well with both raw preparations and smoky notes.

Cantina Frentana contributes to enriching the collective brand with a Montepulciano d'Abruzzo DOC Riserva born on the hillside slopes that line the Costa dei Trabocchi. It matures in French oak tonneaux for about 14 months. On the nose, notable complexity emerges, with notes from cherry to violet,

enriched with spicy notes. In the mouth it is intense and persistent, with fine tannins and long persistence. It enhances succulent and flavorful dishes: perfect territorial pairing with pasta and legumes or rich stews, and outside Italy also for a cassoulet.

The Pecorino IGT Terre di Chieti also originates in the hinterland of the Abruzzo coast, on heights at about 150 meters above sea level. On the nose it offers citrus, floral, and white-fleshed fruit notes; the palate remains fresh and clean, thanks to good acidity. The tasting closes with good persistence. It loves territorial cuisine, such as a fish brodetto, but proudly opens to international cuisine, like a seafood paella or shrimp tempura.

La Guardiense is represented in the Terramata line with Falanghina Sannio DOC, which comes to life from the volcanic rocks of the Sannio area of Benevento, which give the wine a concentrate of sapidity and freshness. Its elegant aromaticity is appreciated, ranging from scents of flowers and herbs to citrus notes. Good persistence, it accompanies the gastronomic offerings of the territory throughout the meal, with an exceptional pairing with Campania buffalo mozzarella; outside Italy it's perfect with sushi and sashimi or with gourmet fish-based salads.

Aglianico Sannio DOC is the red wine representing La Guardiense in the Terramata project. The grapes come from hills between 100 and 400 meters above sea level, from mixed volcanic and river soils. Violet shades catch the eye, predisposing the nose to cherry aromas, which combine with intriguing spicy notes; silky tannins. It excels with meat sauces, soups, legumes and roasted meats, as well as with hard cheeses; it enhances dishes characterized by sweet spices, such as Hungarian goulash or a Middle Eastern lamb kebab.

Cantina del Morellino di Scansano is present with Maremma Toscana DOC Cilieggiolo, in which the native grape variety

expresses its crisp, balanced yet lively fruitiness. The scent of cherry and berries is recognizable; floral references are not lacking. The tannin is elegant and the finish has good persistence. It pairs beautifully with the meat sauces of Tuscan tradition and with succulent main courses. It surprises in pairings beyond borders such as French terrines and pâtés, jamón ibérico, or with tuna tataki.

Vermentino Toscana IGT enriches the range with the mineral and citrus character typical of the grape variety. On the nose it offers a bouquet of floral and fruity notes; in the mouth it is fresh and savory, with a beautiful citrus note accompanying the finish, with good persistence. It has great versatility, contemporary and Mediterranean, with ideal pairings ranging from seafood appetizers to delicate soups, while it's the ideal companion for some USA-style seafood dishes, or Californian fish tacos.

Barbera d'Alba DOC represents Pertinace in the Terramata line. It originates from plots in the municipalities of Treiso, Alba, Neviglie, and Magliano Alfieri. It ages for 9 months in Slavonian oak barrels, for a result of delicate acidity, good persistence, and a warm enveloping sensation, made of black fruit aromas and spicy notes. It's perfect paired with white meats, cheeses, and spiced dishes of our cuisine, but offers excellent surprises in combination with dishes from beyond borders such as Asian ginger beef stir-fry.

Piedmont is not only reds. Arneis Langhe DOC completes Pertinace's contribution, with a glass that proves ideal for appetizers, white meats, and fish dishes. Soft, elegant, with aromas of fruit and white flowers, delicate notes of exotic fruit, and citrus persistence at the end of the tasting. It lends itself excellently to accompanying Oriental cuisine and generally fusion cuisine based on fish and spices.

The Wine Net confirms and strengthens its strategic presence at international trade fairs: at Wine Paris and Prowein it

will be present with a shared booth, while at Vinitaly each Network winery will have its own exhibition space, for a more direct and individual dialogue with the domestic market.

The Network awaits you at Wine Paris – Vinexpo Paris at booth D 108.02 in pavilion 2.1 and at Prowein at booth P06 in pavilion 3.

To discover Terramata and meet the Network's protagonists

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Key points

1. **The Wine Net unites six Italian cooperative wineries under the Terramata collective brand.**
2. **Terramata represents shared values:** sustainability, solidarity, social responsibility, and love for territory.
3. **The network features premium wines** from Piedmont, Tuscany, Campania, Veneto, Sicily, and Abruzzo.
4. **Abele Casagrande serves as commercial coordinator,** strengthening international market presence.
5. **Strategic presence at Wine Paris, Prowein, and Vinitaly** with shared and individual exhibition spaces.