

Where history meets the vine: Zaccagnini's Le Terre dell'Abate Montepulciano d'Abruzzo DOC

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Cantina Zaccagnini, a leading Abruzzo winery, presents “Le Terre dell’Abate Montepulciano d’Abruzzo DOC.” This wine, inspired by the region’s sacred landscapes, blends tradition with modern winemaking. It offers a vibrant red fruit profile with spicy notes, embodying Abruzzo’s rich history and unique terroir.

Located in Bolognano, in the area of Pescara, Cantina Zaccagnini represents one of the most dynamic and influential wine producers in Abruzzo. Since its founding in 1978, the company has combined craftsmanship and industrial vision,

developing a production model that respects the land while embracing modern efficiency. With over 300 hectares of vineyards and a strong presence in more than **40 international markets**, Zaccagnini has earned its reputation for reliability, consistency and territorial identity. The winery places great emphasis on sustainable practices, cutting-edge agronomic research and close collaboration with local growers. Each wine reflects a clear connection to the Abruzzo region, interpreted through a lens of precision, elegance and stylistic coherence. Today, Zaccagnini continues to invest in innovation and people, maintaining its commitment to quality and authenticity as it grows on a global scale.

Montepulciano is Abruzzo's signature red grape variety, known for its generous fruit, vivid color and approachable yet structured profile. In this region, it thrives thanks to the alternating mountain and sea breezes, expressing wines of depth and character that have become synonymous with Abruzzo's wine identity. Zaccagnini's interpretation of this varietal often aims to enhance both drinkability and sense of place.

Le Terre dell'Abate Montepulciano d'Abruzzo DOC is a wine born from this philosophy. Its name and identity are inspired by **the nearby Abbey of San Clemente a Casauria**, one of the most important architectural and spiritual monuments in Abruzzo, evoking a long lineage of monks, emperors and pilgrims who walked these lands. The grapes come from medium-textured clay soils and are trained using both pergola and vertical trellis systems, reflecting a balance between tradition and precision. Harvesting typically takes place in the later part of the season to ensure phenolic ripeness.

The grapes are softly crushed and undergo submerged cap maceration with controlled-temperature fermentation, followed by racking once key parameters are met. The wine is then aged in stainless steel to preserve its fruit and freshness before being bottled for a short period of rest. The result is a Montepulciano that stays true to the land but speaks with a

modern accent.

In the glass, it reveals a medium-consistency purplish-red hue, immediately suggesting its vibrant nature. On the nose, it opens with red berry aromas—think raspberry and cherry—intertwined with spicy nuances of white pepper, offering both **immediacy and complexity**. The palate delivers a lively yet composed structure, medium-bodied with a clean, sapid core that makes it versatile and compelling. **Its food-pairing potential is broad**, working beautifully with pasta dishes featuring meat or vegetable sauces, as well as informal gatherings where its freshness and tactile elegance can truly shine. Served at 14–16°C, it becomes a balanced and expressive companion at the table.

Le Terre dell'Abate is not only a tribute to an ancient place of worship but also to the timelessness of wine as a form of cultural memory. With this label, Zaccagnini continues to demonstrate that **territorial storytelling and precise winemaking can converge in a glass** that feels both rooted and contemporary, inviting wine lovers to experience Abruzzo not just as a place, but as a lasting emotion.

Key points

- Zaccagnini is a prominent Abruzzo winery known for quality and sustainable practices.
- “Le Terre dell'Abate” Montepulciano reflects Abruzzo's history and terroir.
- The wine offers vibrant red fruit aromas and a versatile, elegant palate.
- It's a tribute to the Abbey of San Clemente a Casauria.



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