

Cantina Zaccagnini's Tralcetto Pinot Grigio Terre Di Chieti IGT

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Tralcetto Pinot Grigio Terre di Chieti IGT originates from medium-textured clay soils in the Chieti area, with vine training systems including pergola and espalier. The grapes are generally harvested early.

Abruzzo is often called the “green lung of Europe” due to its wealth of unspoiled natural areas. Its nature trails, rich biodiversity in flora and fauna, ancient stone villages perched on hills, agricultural and pastoral traditions, and its unique sense of time make Abruzzo a suggestive and highly appreciated destination for both Italian and foreign visitors.

The proximity to the Adriatic Sea and the surrounding mountain

ranges creates an ideal microclimate for viticulture, characterized by fresh breezes and marked temperature variations.

The wines from the “Tralcetto” line are represented by the typical vine shoot tied around the neck of the bottle, symbolizing the deep roots between wine and land. These vine shoots are collected after the annual pruning in the region’s vineyards and are manually attached to each bottle, in an ancient and artisanal gesture, highlighting the care of the women of this land 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 worldwide, synonymous with quality, connection, and respect for the land.

In the tasting, Tralcetto Pinot Grigio Terre di Chieti IGT expresses a combination of olfactory and gustatory elements that make it highly versatile and an ideal accompaniment to various cuisines.

Visually, it presents a medium-intensity straw yellow in the glass.

On the nose, it is fragrant and pleasant, with fresh notes of pear and green apple, along with subtle hints of aromatic herbs.

On the palate, it displays great freshness that is well-balanced with its salinity. The light structure and crisp white fruit aromas give it great agility.

It is best enjoyed at a temperature between 8° and 10°C. It has wide gastronomic appeal: it pairs elegantly with seafood and fish dishes, but it goes well with fresh cheeses, grilled vegetables, and white meat dishes as well. Its versatility makes it suitable for international markets, particularly for the sophisticated and evolved palates of the UK, USA, and Northern Europe. It has strong potential in both B2C and B2B Horeca markets in Italy and abroad.

Company Profile

Founded in 1978, Cantina Zaccagnini has grown from a small local entity to a prominent player in the Italian wine scene. Its philosophy is based on meticulous care at every stage of the production process, from grape selection to winemaking, to ensure 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 focus on environmental health.

The commitment to sustainability is not an accessory component but one of the pillars on which Zaccagnini's identity is built. The construction of its cellars was conceived to minimize environmental impact, using eco-friendly materials and highly efficient energy systems.

Today, Zaccagnini produces about 6 million bottles per year, exporting to major markets worldwide.

In 2023, a few years after celebrating its 40th anniversary, Cantina Zaccagnini became part of the Argea Group, marking a new chapter in its successful history, constantly characterized by innovation.

CANTINA ZACCAGNINI

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