

Zaccagnini and the soul of Abruzzo in a bottle of Tralcetto Montepulciano d'Abruzzo DOC

scritto da Claudia Meo | 30 Giugno 2025



Cantina Zaccagnini's Tralcetto Montepulciano d'Abruzzo DOC embodies Abruzzo's winemaking soul. Founded in 1978, the winery masterfully blends unique terroir with sustainable practices to produce internationally acclaimed wines. The "tralcio" on each bottle symbolizes a deep connection to the land, offering a wine that is both authentic and globally accessible, ideal for diverse culinary pairings.

Cantina Zaccagnini, founded in 1978 in **Bolognano**, in the heart of the **Abruzzo region**, has become one of the most distinctive voices in contemporary Italian wine. Located in the Terre di

Casauria, one of the region's most vocated areas for viticulture, the winery combines the benefits of a unique terroir—with calcareous-sandy soils, significant thermal excursions and the double influence of the Adriatic Sea and the Apennine mountains—with a production philosophy rooted in craftsmanship, innovation, and deep respect for its land. From a small local venture, Zaccagnini has grown into a true ambassador of Abruzzo, producing over six million bottles per year and exporting to some of the world's most competitive wine markets, including UK, United States, Northern Europe and Canada.

The company has always invested in sustainability, both environmental and social: from the construction of eco-efficient cellars to farming practices that protect biodiversity and reduce chemical inputs, to ISO certifications on environmental and workplace health management. Over the decades, Zaccagnini has built a diversified portfolio that includes iconic DOC wines like Montepulciano d'Abruzzo, Pecorino, Trebbiano and Cerasuolo d'Abruzzo, as well as IGT interpretations and innovative products such as de-alcoholized wines and bag-in-box options.

The product range is structured across four main lines: the mainstream series for frequent consumption, the **Premium line including the emblematic Tralcetto wines**, the Super Premium line for more niche varietals, and the Icon wines—like the San Clemente—dedicated to fine dining.

Among these, the **Tralcetto Montepulciano d'Abruzzo DOC** stands out as one of the most symbolic labels, both for its aesthetic appeal and its strong narrative value. The small vine shoot, or "**tralcio**," **tied around the neck of each bottle by hand**, represents a profound bond between wine and land, and evokes a ritual of care, seasonality and tradition deeply rooted in the people of Bolognano. It is a gesture that makes each bottle unique and that has contributed significantly to the international recognition of the brand.

The Tralcetto Montepulciano d'Abruzzo DOC is produced exclusively from Montepulciano grapes grown in the rolling hills of Bolognano, a landscape rich in natural biodiversity and ancient agricultural tradition.

The winemaking process begins with soft pressing and submerged-cap maceration, followed by fermentation at controlled temperatures. Once the desired parameters are reached, the wine is carefully racked. The resulting expression is a wine that marries identity with accessibility, making it ideal both for traditional cuisine and the international palate.

Visually, it presents a deep purplish red with violet reflections, suggesting richness and structure from the first glance. On the nose, the bouquet is intense and elegant, opening with ripe red fruits—cherries and raspberries in particular—followed by delicate spicy hints of white pepper. On the palate, it offers medium body and a vibrant structure that carries the aromatic profile with precision. Serving temperature is key to its best expression, ideally between 14°C and 16°C.

Thanks to its flavor balance and texture, **Tralcetto Montepulciano pairs beautifully with a variety of dishes:** from cured meat boards and aged cheeses to hearty meat-based pastas, mushroom risottos and roasted vegetables. This makes it a highly versatile companion at the table, capable of adapting to different culinary traditions and consumption occasions.

In addition to its gastronomic versatility, the wine has also achieved notable critical acclaim. **The 2021 vintage received 90 points from James Suckling**, one of the most respected voices in international wine reviewing, consolidating its position as a reliable and well-regarded reference in the Montepulciano category. This recognition is not only the result of technical precision but also of a coherent

storytelling effort that begins in the vineyard and culminates in every bottle. The Tralcetto line as a whole has been a key driver of Zaccagnini's **success in international markets, especially in the Horeca B2B and B2C segments of highly wine-aware countries like the UK, the US, and Northern Europe**. It represents a wine that is both deeply tied to place and smartly tailored for a global audience—authentic without being austere, generous without being generic. In a moment of growing international appreciation for Italian wines, especially those with strong territorial identity, the Tralcetto Montepulciano d'Abruzzo DOC stands as a perfect ambassador: it tells the story of a land, a community, and a culture of winemaking that continues to evolve without ever losing sight of its roots. Through this wine, Cantina Zaccagnini not only brings Abruzzo to the world—it also brings the world a little closer to Abruzzo.

Key points

- **Zaccagnini, founded 1978, is a global ambassador for Abruzzo wines.**
- **Tralcetto Montepulciano d'Abruzzo DOC symbolizes wine's bond with the land.**
- **The wine offers rich red fruit, spice notes, and versatile food pairings.**
- **Zaccagnini is committed to environmental and social sustainability.**
- **The 2021 Tralcetto vintage received 90 points from James Suckling.**



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 2021/2115
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



**MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE**

