

The taste of identity: Zaccagnini's Tralcetto Pecorino Abruzzo DOC

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Cantina Zaccagnini's Tralcetto Pecorino Abruzzo DOC embodies Abruzzo's essence through its vibrant, aromatic profile. This iconic wine highlights the winery's commitment to sustainability and tradition, showcasing the rediscovered Pecorino grape. It's a versatile choice for contemporary palates, marrying body, freshness, and saline tension.

Located in the rolling hills of Bolognano, in the heart of the Terre di Casauria, Cantina Zaccagnini has been one of the leading forces in Abruzzo's wine revival since its foundation in 1978. Originally a local venture, it has grown into a major player in the Italian wine scene, producing 6 million bottles annually and **exporting to markets across Uk, North America and**

Northern Europe. With a strong commitment to sustainability, both environmental and social, the winery blends advanced technology with artisanal tradition, maintaining full control of the production chain from vineyard to bottle.

Zaccagnini is best known for its ability to give voice to the Abruzzo's terroir through a wide range of DOC and IGT wines, spanning from classic reds to aromatic whites and innovative labels. Its identity is deeply rooted in the territory and enhanced by a packaging choice that has become iconic: **the *Tralcetto*, a small vine shoot tied by hand around each bottle**, symbolizing the intimate bond between wine, land and craftsmanship.

Among the native grapes that best represent this region, **Pecorino stands out as one of the oldest and most characterful white varieties**. Once nearly forgotten, it has been rediscovered in recent decades for its bright acidity, aromatic complexity and ability to thrive in Abruzzo's hills. Today, Pecorino plays a central role in the region's white wine production, and Cantina Zaccagnini has embraced it with a fresh and expressive interpretation.

Tralcetto Pecorino Abruzzo DOC is born from clay-based soils of medium texture located in the provinces of Pescara and Chieti. The harvest typically takes place in late August to preserve freshness and structure. The grapes undergo soft pressing, followed by cryo-maceration and vacuum pressing to extract only the finest flower must. The clarified juice is then fermented at low temperature in stainless steel, enhancing its aromatic purity and preserving its natural acidity. These choices also ensure good bottle longevity.

In the glass, the wine presents a pale straw yellow color with greenish hues and faint golden reflections. On the nose, it is intense and fragrant, offering floral and yellow fruit aromas with hints of aromatic herbs such as thyme and mint. On the palate, the wine is defined by a continuous balance between

body, freshness and saline tension, delivering a vibrant and elegant mouthfeel that lingers without heaviness. Its personality is both generous and clean, making it **suitable for a wide range of pairings**. Served ideally at 8–10°C, Tralcetto Pecorino reveals its best alongside light starters, seafood dishes—both raw and cooked—grilled vegetables and fish-based pizzas. Its balance and versatility make it an excellent choice for contemporary palates, and a valuable addition to the international Horeca market.

With this label, Zaccagnini reinforces its role as a storyteller of Abruzzo: each bottle is a tribute to its land, shaped by the rhythm of the seasons and the patience of those who work the soil. Tralcetto Pecorino is more than a wine—it is a synthesis of identity, nature and human care, bottled with the unmistakable signature of a territory that continues to surprise and enchant.

Key points

- **Zaccagnini's Tralcetto Pecorino** is an expressive white wine from Abruzzo.
- **It highlights the unique terroir and the rediscovered Pecorino grape.**
- **The wine offers aromatic purity, freshness, and saline tension.**
- **The Tralcetto symbolizes the deep bond with land and craftsmanship.**
- **It's a versatile wine, ideal for seafood, grilled vegetables, and light starters.**



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