

A symbol of freshness and identity: Zaccagnini's Tralcetto Pinot Grigio Terre di Chieti IGT

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Cantina Zaccagnini, a renowned Abruzzo winery founded in 1978, expertly crafts the Tralcetto Pinot Grigio Terre di Chieti IGT. This elegant white wine, symbolized by a hand-tied vine shoot, showcases the region's unique terroir with notes of pear, green apple, and subtle herbs. Its versatility makes it a perfect pairing for diverse cuisines and appealing to global palates.

Founded in 1978 in the **Terre di Casauria area of Abruzzo**, Cantina Zaccagnini has grown from a local wine producer into one of the most dynamic and respected names on the Italian

wine scene. From its headquarters in Bolognano, nestled between the Apennines and the Adriatic Sea, the winery embraces the richness of its territory and turns it into a wide range of expressions rooted in tradition but shaped by innovation. With over six million bottles produced annually and exports reaching key markets such as the UK, the United States, and Northern Europe, Zaccagnini stands out for its versatility and sustainable approach, combining advanced technologies with artisanal care.

Its identity is firmly anchored in the philosophy of enhancing the local terroir and adapting varieties to its unique environment, a commitment that has earned the winery international recognition and a strong reputation in both the Horeca sector and among private consumers.

Zaccagnini's portfolio is structured around four product lines, from the fresh and accessible mainstream selection to the **Premium range represented by the iconic Tralcetto wines**, to the Super Premium and Icon labels, created for refined palates and haute cuisine. The Tralcetto line owes its name to the **small vine shoot tied by hand to the neck of each bottle**—a gesture that symbolizes the close bond between people, land and winemaking. Among the most compelling offerings in this line is the **Tralcetto Pinot Grigio Terre di Chieti IGT**, a wine that combines international varietal character with a strong sense of place. Produced from grapes grown on medium-texture clay soils in the province of Chieti, the Pinot Grigio vines are cultivated using both canopy and trellis systems, and the harvest is carried out early to preserve freshness and fragrance.

The winemaking process involves soft vacuum pressing to extract the finest free-run must, followed by fermentation of the clarified juice at low temperature for 10 days. The wine then rests on its lees in stainless steel tanks before bottling, a method that enhances its aromatic expression and texture while preserving its vibrant character.

In the glass, Tralcetto Pinot Grigio reveals a pale straw yellow color with medium intensity. On the nose, it opens with fresh, inviting aromas of pear and green apple, lightly framed by herbal notes that add a delicate Mediterranean nuance. On the palate, it shows remarkable freshness and balance, with a lively acidity that supports its light structure and makes the fruit feel even more crisp and dynamic. The sapid finish reinforces its gastronomic versatility. Best served between 8°C and 10°C, this Pinot Grigio proves to be a highly adaptable partner at the table: it complements Mediterranean cuisine beautifully, enhancing seafood, shellfish, grilled vegetables, white meats and fresh cheeses with grace and precision.

Thanks to this flexibility, it is a particularly appealing option for contemporary global palates and is well positioned to meet the expectations of **demanding markets such as the UK, USA and Northern Europe**. Its quality-price ratio and sensory profile make it attractive for both B2B and B2C Horeca channels worldwide. More than just a white wine, Tralcetto Pinot Grigio embodies the ability to tell a story through simplicity and elegance. It is a wine that speaks of its land—Abruzzo, often described as “the green lung of Europe” for its unspoiled landscapes and biodiversity—but does so with an international language of freshness, aromatic clarity and easy pairing.

Through this label, Cantina Zaccagnini not only affirms its technical expertise, but also its talent for connecting tradition with modern lifestyles. Whether **enjoyed in a seaside restaurant, an urban wine bar, or a quiet dinner at home**, Tralcetto Pinot Grigio Terre di Chieti IGT is a perfect reflection of Zaccagnini’s mission: to bottle the essence of Abruzzo with care, style and vision.

Key points

- **Cantina Zaccagnini**, established in 1978, is a dynamic and renowned Italian winery.
- **Tralcetto Pinot Grigio**, marked by a vine shoot, embodies Abruzzo's unique terroir.
- The wine offers fresh pear, green apple, and herbal notes with vibrant acidity.
- It pairs exceptionally well with Mediterranean cuisine, seafood, and white meats.
- Zaccagnini combines tradition, innovation, and a sustainable approach to winemaking.



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